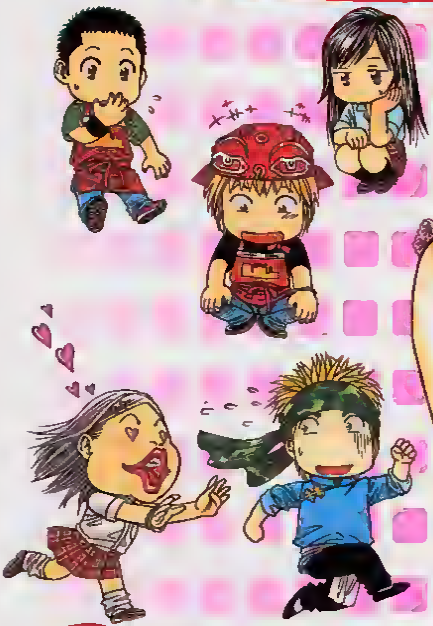
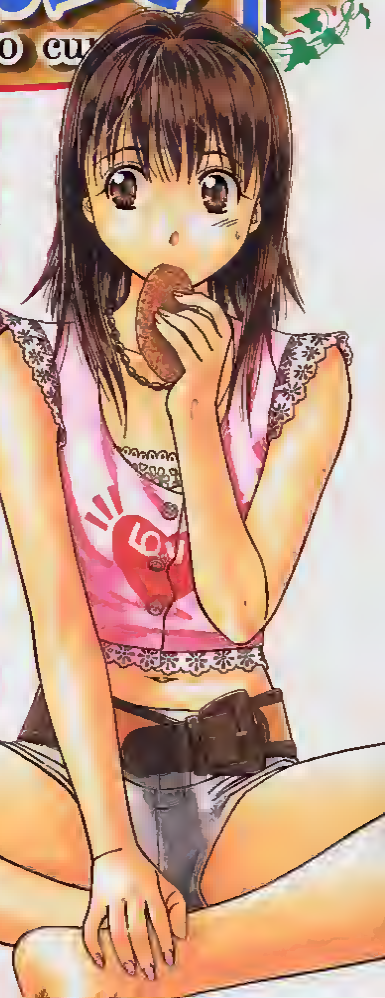
…海を越えてきた男と海南鶏飯

華麗なるカレー食卓

～Addicted to cu





7

ふなつ一輝
FUNATSU KAZUKI
監修/森枝卓士(食文化研究家)

カレー

華麗なる食卓

~Addicted to

華麗なる食卓 カレー

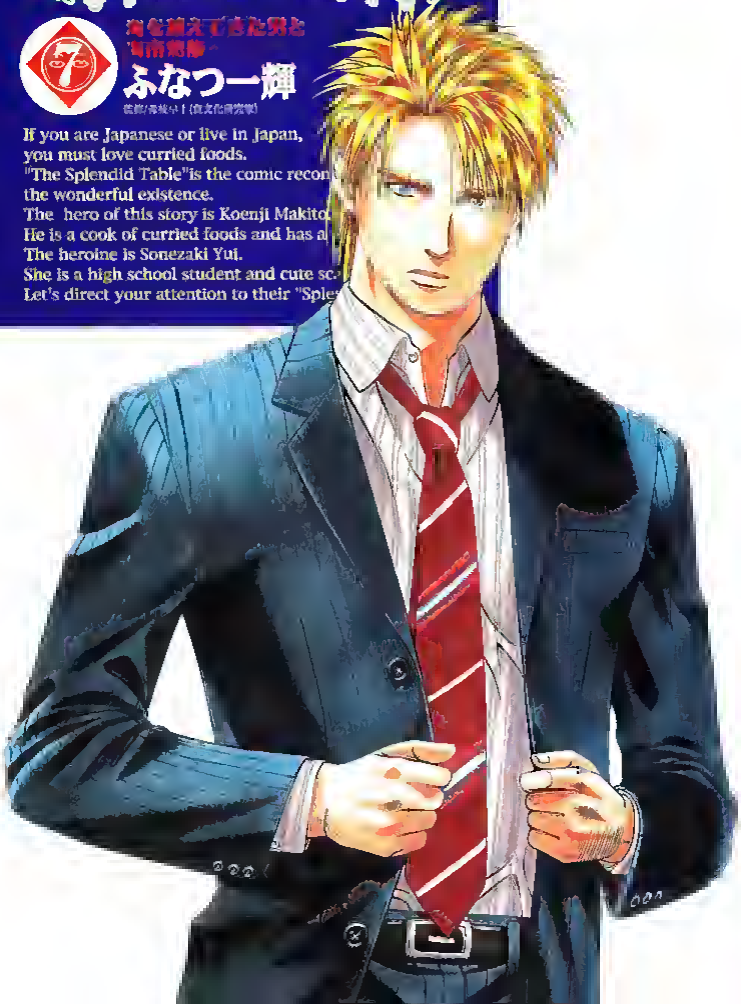
～Addicted to curry～

7

海を越えて恋した男と
毒舌美少女

ふなつ一輝

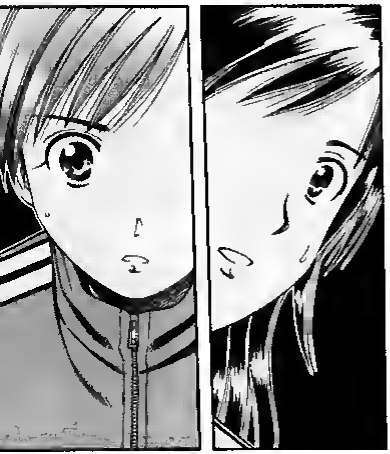
If you are Japanese or live in Japan,
you must love curried foods.
"The Splendid Table"is the comic recon
the wonderful existence.
The hero of this story is Koenji Makito
He is a cook of curried foods and has a
The heroine is Sonezaki Yui.
She is a high school student and cute sc
Let's direct your attention to their "Sple



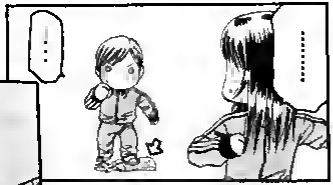
CHAPTER 63 - A MOMENT OF FAILURE AND CURRY BREAD

HELLO EVERY-ONE! I'M YUI!
I SUCCESS-FULLY EN-TERED THE ELEVENTH GRADE THIS APRIL.
NAO-CHAN, KIJOU GO AND I ARE IN THE SAME CLASS!
KEEP IT TO YOUR SELF
IF YOU'D MISSED ANY MORE CLASSES YOU WOULDN'T HAVE MADE IT.
YUI, HAVE YOU MOVED IN WITH YOUR MOM YET?
NOT YET.
MOM'S TOO BUSY.
SHE HASN'T EVEN BEEN ABLE TO FIND THE TIME TO MOVE!
OH..
OH CRAP!

ACK! WAIT UP!
HURRY IT UP, SLOW-POKE! CLASS IS START-ING!
IF WE'RE LATE THEN WE'LL REALLY BE IN FOR IT



PWWWSH



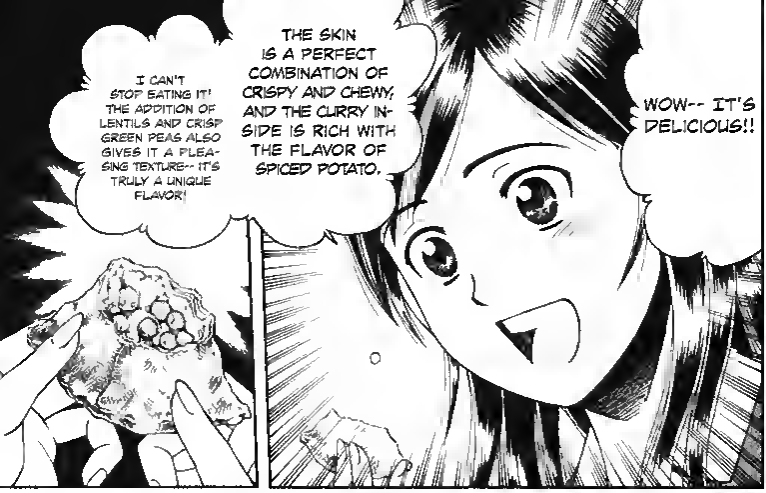
MAKITO, WHAT DO YOU THINK?
AND THAT'S WHAT HAPPENED...
MEH...
DIDN'T I GET YOU A REPLACEMENT?!
HEH
UM ER...
A "REPLACEMENT"?
MY CURRY BREAD WAS TOTALLY RUINED...
BUT THEN THIS DUMBASS STAMPED IT FLAT; JUST LIKE THAT. SHE CRUSHED IT MERCILESSLY BE NEATH HER HEEL.
WHEN I GOT TO SCHOOL TODAY MY WHOLE HEART WAS FULL OF ANTICIPATION FOR THE CURRY BREAD I BROUGHT FOR MY LUNCH...
.....
BUT YOU REALLY CRUSHED IT INTO SMITHEREENS.
I'm not exaggerating
YOU MAKE IT SOUND LIKE I STAMPED ON IT REALLY HARD ON PURPOSE...

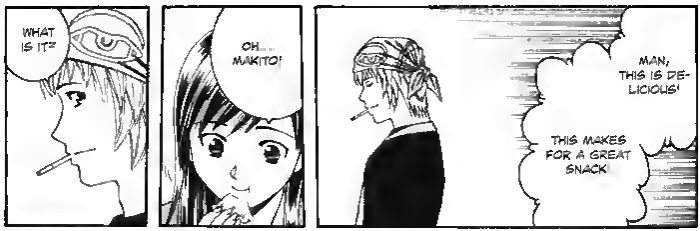
DO YOU KNOW WHERE I GOT THAT CURRY BREAD FROM? I HAD TO GET UP AT THE CRACK OF DAWN THIS MORNING TO GET IN LINE AT THAT FAMOUS BAKERY
"KANARIA!!! THEY ONLY MAKE 100 OF THESE SPECIALLY-MADE CURRY BREAD EVERYDAY
THEY SELL OUT OF THIS CURRY BREAD WITHIN 10 MINUTES OF OPENING EVERY DAY THAT..."REPLACEMENT"...
CURRY BREAD YOU GOT ME FROM THE SCHOOL CAFETERIA WAS TOTAL CRAP BY COMPARISON
UM.... ER...
YOU UNDERSTAND WHAT YOU DID NOW, RIGHT?
OH MY GOD... HER FACE
AND THAT'S WHAT HAPPENED, MAKITO!
SO HURRY UP AND MAKE ME SOME CURRY BREAD
HURR?
HOW COME I HAVE TO MAKE YOU ONE?
THAT'S BECAUSE...

WELL... ON ONE HAND WE HAVE THE FAMOUS SPECIAL CURRY BREAD LIMITED TO 100 PER DAY.
AND ON THE OTHER, WE HAVE AN EXPERT CURRY CHEF LIKE YOU! IF YOU MADE A CURRY BREAD FOR ME IT'D PROBABLY BE CLOSE TO THE SAME LEVEL!
PLUS, IF YOU MAKE ME ONE YUI WILL DEFINITELY REPAY YOU!
REALLY?
HEY! DON'T PUSH IT!
I'LL DO ANYTHING YOU WANT ME TO...
SO SHAMELESS...
HE'S DEFINITELY THINKING ABOUT SOMETHING PERVERTED AGAIN. WHO'S THE SHAMELESS ONE HERE?
SWEET!
YOU WAIT RIGHT THERE! I'LL WHIP ONE UP RIGHT NOW

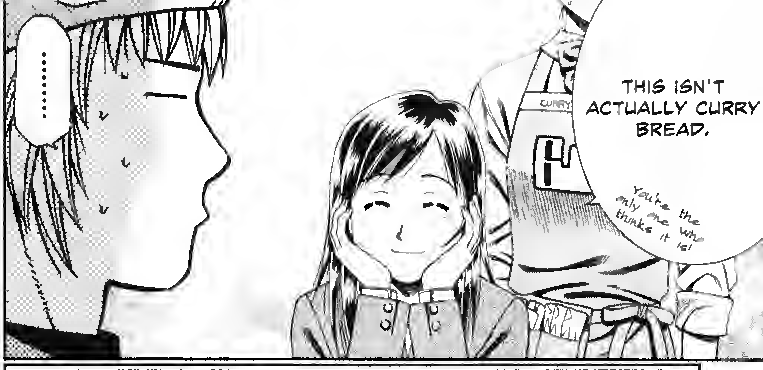
SNIFF……
?
YUI, GET OVER HERE!
HUH?
WHAT'S UP WITH THAT CHICK…?
GULP
GULP
HAAAA
IT'S ALREADY DONE?
HEY GUYS-- IT'S READY!
YEAH, SHE'S HILARIOUS!
OH HER? SHE'S BEEN A REGULAR CUSTOMER LATELY
SHE'S PRETTY WEIRD HUH?
CLICK

?
WHAT'S THIS?
THEY'RE PRETTY SIMILAR, REALLY-I YOU MIGHT EVEN CALL THEM INDIAN CURRY BREAD
ALTHOUGH THEY'RE NOT EXACTLY THE SAME THING AS YOUR CURRY BREAD, THEY'RE STILL A KIND OF CURRY BREAD
"SAMOSAS"! THEY RE AN INDIAN SN ACK
FOOO
MUNCH--
PHEW
.....
GULP
THAT S CUZ I JUST FINISHED FRYING IT! CAREFUL!
ACK;IT S HOT!
YOU SHOULDVE SAID THAT FIRST
TRY IT, I'M NOT KIDDING!
.....


WOW-- IT'S DELICIOUS!!
THE SKIN IS A PERFECT COMBINATION OF CRISPY AND CHEWY, AND THE CURRY INSIDE IS RICH WITH THE FLAVOR OF SPICED POTATO.
I CAN'T STOP EATING IT! THE ADDITION OF LENTILS AND CRISP GREEN PEAS ALSO GIVES IT A PLEASING TEXTURE-- IT'S TRULY A UNIQUE FLAVOR!


MAN, THIS IS DELICIOUS!
THIS MAKES FOR A GREAT SNACK!
OH... MAKITO!
WHAT IS IT?

WHERE'S MY CURRY BREAD?
UH... ER... THAT SAMOSA...
THIS IS ONE THING... CURRY BREAD,...IS ANOTHER!
BUT... ER...



Plain Flour - 125g

Salt

salad oil - 1 tbsp

Potato - One large one

Red onion - one big one

Green peas - one tbsp

Butter - 2tsp

1/2tsp of cumin seeds

1 tsp of curry powder

salt

frying oil

60cc of boiling water

step 1: Sift the flour, and put it into the mixing bowl. Add the salt in and slowly add in the salad oil followed by the 60cc of hot water (at dream I have to be boiling). Mix everything well and put it aside.

step 2: after knead ing the dough for about 2-3 minutes cover the dough in a cling wrap and let it rest for 30minutes.

step 3: while waiting for the dough to rest peel and dice the potato into 1cm cubes and fry it in a pan. Once the potato is half cooked add in the onions. Fry until the aroma of the onion is distinct.

step 4: After the onions become fragrant, add in the peas and gently fry together.

step 5: once the frying is done, set it aside and leave it to cool. Take the rested dough and make about 10 balls out of it, rolling each ball into 20cm in diameter with a rolling pin.

step 6: cut each circle into half, and then fold the edges of the semicircle together to form a cone-like shape. (See image) Make sure no hole below otherwise it will leak!

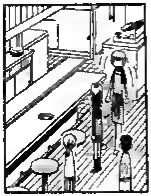
step 7: Add the stuff fried in step 4&5 into the dough. (my suggestion is you let the stir fried mixtures to cool to room temperature as the dough will fall out if you fry it while (they're made in hot.)

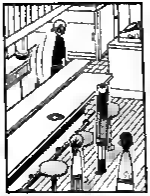
step 8: Heat up a deep pan (or a pot) with oil until about 170°C (hot enough to fry). Deep fry the samosas until it's golden brown.

step 9: SERVE. Can be eaten plain or with tomato sauce/sweet chilli sauce.

MAKITO... DON'T TELL ME...
WHAT'S THAT?
THAT GORGEOUSLY BREADED CRUST...
THE THICK FLAVOR OF CURRY INSIDE PERMEATING THE MOIST AND COTTONY FRIED DOUGH... THERE'S NOTHING THAT CAN TOP THAT TRADITIONAL FLAVOR!
EVEN THOUGH THAT SAMOSA I JUST ATE WAS PRETTY TASTY...
NOTHING CAN BEAT THE SHEER BEAUTY OF REAL CURRY BREAD!
UM...
YOU DON'T KNOW HOW TO MAKE CURRY BREAD...?
AHAHAHAHAHAHAHA
NO WAY!
THE FAMOUS KING OF CURRY HIMSELF DOESN'T EVEN KNOW HOW TO MAKE CURRY BREAD?!
IF THAT'S REALLY TRUE, DOESN'T THAT MEAN THAT MAKITO IS REALLY JUST A USELESS PERV AFTER ALL!?
ALL YOU HAVE TO DO IS STUFF THE CURRY INTO THE BREAD, AND YOU CAN'T EVEN HANDLE THAT?

……



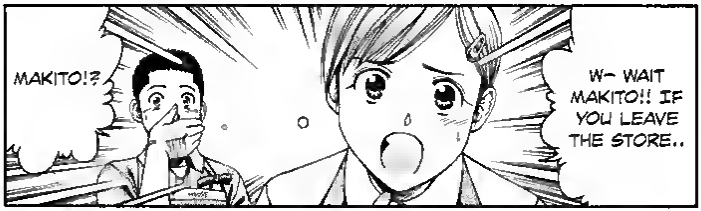


MAKITO?
ISN'T THAT RIGHT?

WHAT-DOYA-THINK YOU'RE DOING YOU PER-VERT!
……!!

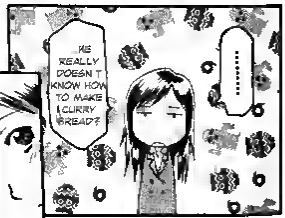
!!! ガばぁ
AAAA

I'M GOING TO MAKE A CURRY BREAD THAT'LL ROCK YOUR WORLD!!
JUST YOU WAIT AND SEE!!


MAKITO!?
W- WAIT MAKITO!! IF YOU LEAVE THE STORE..

ゴゴゴゴゴ
Nao-chan...
how are we supposed to do business now??
.....

UWAAAAA


HE REALLY DOESN'T KNOW HOW TO MAKE CURRY BREAD?
.....

I'M A CURRY CHEF, NOT A BAKER!

MAN, SHE'S SO MEAN, IT PISSES ME OFF

I'M NOT JUST A USELESS PERVERT

IF I DUST SOME NAAN WITH FLOUR AND THEN DEEP FRY IT, IT'D PROBABLY BE PRETTY SIMILAR TO THE BREAD PART OF CURRY BREAD, RIGHT?

AH!

HMM...

INDIAN CUISINE DOES INCLUDE MANY DIFFERENT TYPES OF BREAD...

~Chapati~
A flat unleavened wheat bread very popular in India. Usually cooked on a flat skillet

~Naan~
An oven-baked flat-bread. It is one of the more famous Indian breads in Japan and is frequently served in Indian restaurants

~Roti or Phulka~
A thicker flatbread similar to Chapati made with wheat flour

~Paratha~
An flatbread that is made by rolling wholewheat flour on a flat skillet. It is usually stuffed with vegetables like a pie

~Puri~
Made by deep-frying Chapati

~Rumani Roti~
A type of extremely thin Roti that is usually served folded like a handkerchief

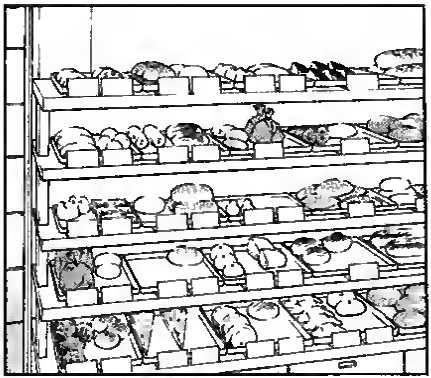
~Masarakuruchа~
A type of bread made by baking whipped cheese, onions and green spices and then fried into a pie

~Batura~
Made by deep-frying naan and eaten with a dipping sauce

...IT'D PROBABLY SWELL UP

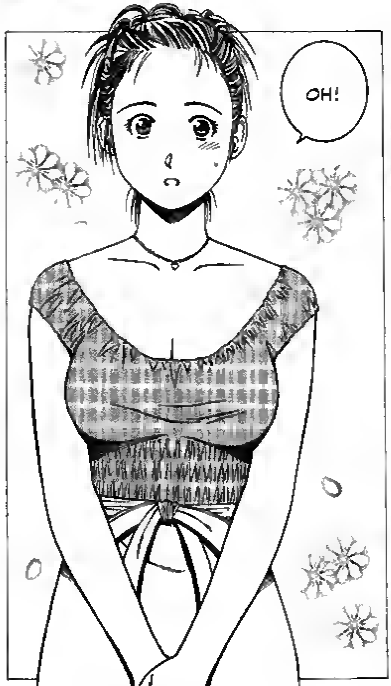
AGH. WON'T IT BECOME MORE LIKE A BATOURA THEN?

ASIDE FROM THAT... THERE ARE A LOT OF THINGS I STILL DON'T UNDERSTAND...
IS THE CURRY INSIDE OF CURRY BREAD JUST REGULAR CURRY?
CAN YOU PUT THAT KIND OF CURRY ON TOP OF RICE AND EAT IT?
IT'S DIFFERENT FROM RED BEAN AND LOTUS BREAD...
HOW COME CURRY BREAD IS THE ONLY KIND OF FRIED BREAD THAT HAS TO BE BREADED BEFORE IT'S FRIED?
.....
IT FEELS LIKE...
THERE'S GOT TO BE SOME KIND OF TRICK TO IT...
KANARIA
THE BEST PLACE FOR FRESHLY BAKED BREAD
THAT FAMOUS BAKERY "KANARIA"...
KANARIA...
IS THIS THE PLACE?



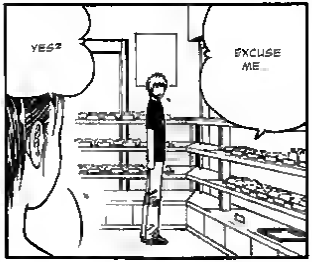
WEL-
COME
TO THE
STORE

.....


OH!

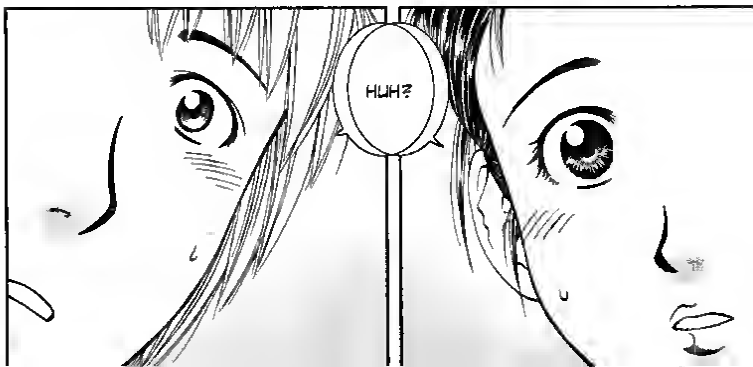
ISN'T
THERE
ANY

CURRY
BREAD?


YES?
EXCUSE
ME...

ARE YOU ALL OUT OF CURRY BREAD?
I'M VERY SORRY, BUT WE ONLY SELL 100 CURRY BREAD PER DAY
NOTHING, IT'S NOTHING...
excuse me
WHAT?
IT'S THAT GUY FROM THE CURRY RESTAURANT...
WHAT DO I DO
.....
I SEE
WILL IT WORK?
I'LL JUST GIVE IT A SHOT!
EXCUSE ME!
ALRIGHT! I'LL JUST TAKE A CHANCE ON IT!
.....
WHAT DO I DO... ALL I CAN DO AT THIS POINT IS...
.....
AT THIS POINT I MAY AS WELL GIVE IT A SHOT

DO YOU KNOW HOW TO MAKE CURRY BREAD?
1日100個限定
手作り
カレーパン
毎朝7時より
販売致しております。


HUH?

viscans PRESENTS

addicted to curry

funatsu kazuki

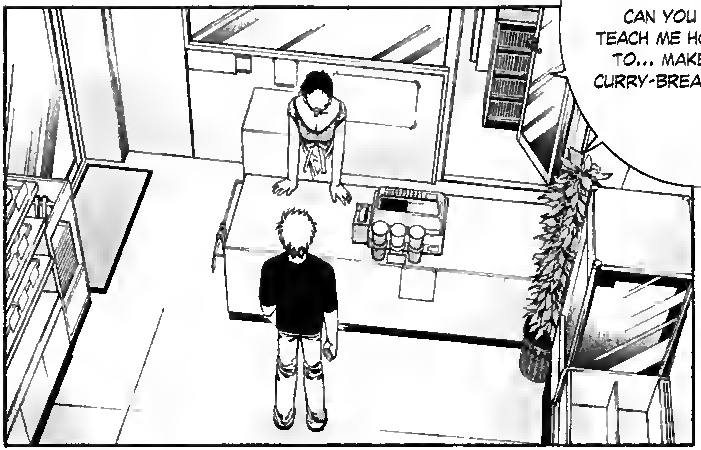
volume 7, chapter 63

TRANSLATOR: DEADCOW\V2
CLEANER: SAHORI
TYPESETTER: MISTERT
PROOFREADER: BRINKADORE
QUALITY CHECKER: C_Q

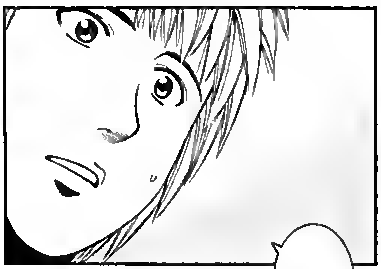
DESPERATELY LOOKING FOR TRANSLATORS! PLEASE APPLY!

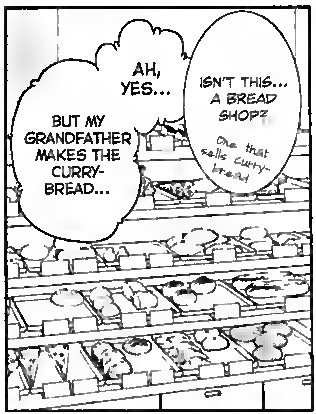
#viscans@irc.irchighway.net
www.viscans.kono-basho.com

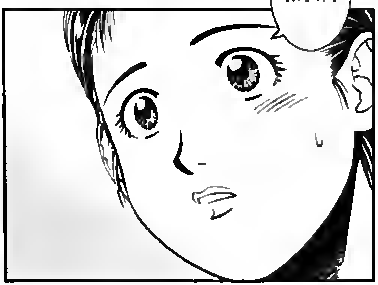
Curry Addiction Rehab Center
Chapter 64


CAN YOU TEACH ME HOW TO... MAKE CURRY-BREAD?

.....



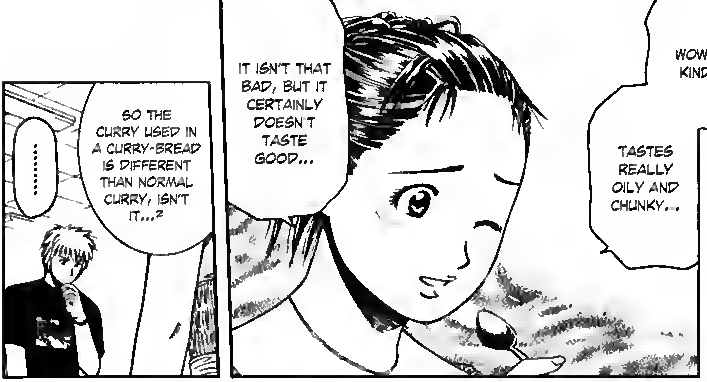

AH, YES...
BUT MY GRANDFATHER MAKES THE CURRY-BREAD...
ISN'T THIS... A BREAD SHOP?
One that sells curry-bread

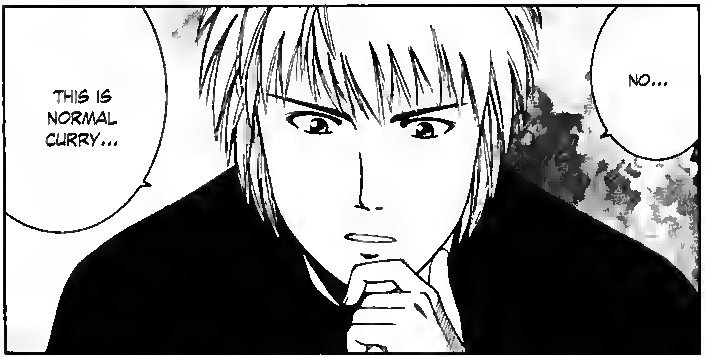

WHAT?

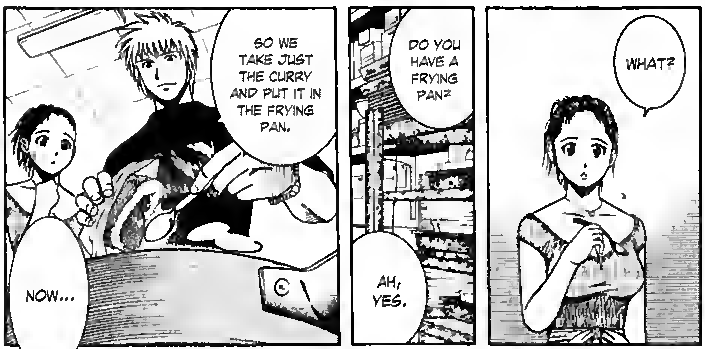
AH, I SEE, THE CURRY...
Ah that surprised me she's talking about the insides
BUT STILL...
THE CURRY THAT GOES INSIDE THE BREAD
PLEASE TEACH ME HOW TO MAKE DELICIOUS CURRY!
PLEASE! I WANT TO MAKE CURRY-BREAD THAT WON'T LOSE TO MY GRANDFATHER'S!
ガばっ
SO LARGE...!
たぷん♥
I'M KOENJI MAKITO! NICE TO MEET YOU!
BUT IN RETURN, TEACH ME HOW TO MAKE THE BREAD!
REALLY?!
SURE!

MY NAME IS SUGIURA HARUMI! NICE TO MEET YOU TOO!
THANK YOU VERY MUCH!
I'VE NEVER MADE CURRY-BREAD BECAUSE MY MAIN FOCUS IS THE CURRY SHOP.
SO,
OKAY.
IF WE PUT THE CURRY IN THE CURRY-BREAD ON RICE, CAN WE EAT IT LIKE NORMAL CURRY IS WHAT I MEAN.
WELL,
AH,
I WONDER IF IT WORKS?
I WONDER IF THE CURRY INSIDE CURRY-BREAD IS NORMAL CURRY...
WHAT DO YOU MEAN?

I SUPPOSE WE SHOULD CONFIRM THAT FIRST.
WHAT?
カレーパン
¥100
カレーパン
¥100
カレーパン
¥100
sun9
IN TIMES LIKE THIS, IT'S BEST TO TRY IT OUT FOR OURSELVES AND EAT IT!
I SEE.
WELL THEN, TAKE THIS.
PUT IT ON RICE... AND...
!


WOW... IT KINDA...
TASTES REALLY OILY AND CHUNKY...
IT ISN'T THAT BAD, BUT IT CERTAINLY DOESN'T TASTE GOOD...
SO THE CURRY USED IN A CURRY-BREAD IS DIFFERENT THAN NORMAL CURRY, ISN'T IT...?
.....

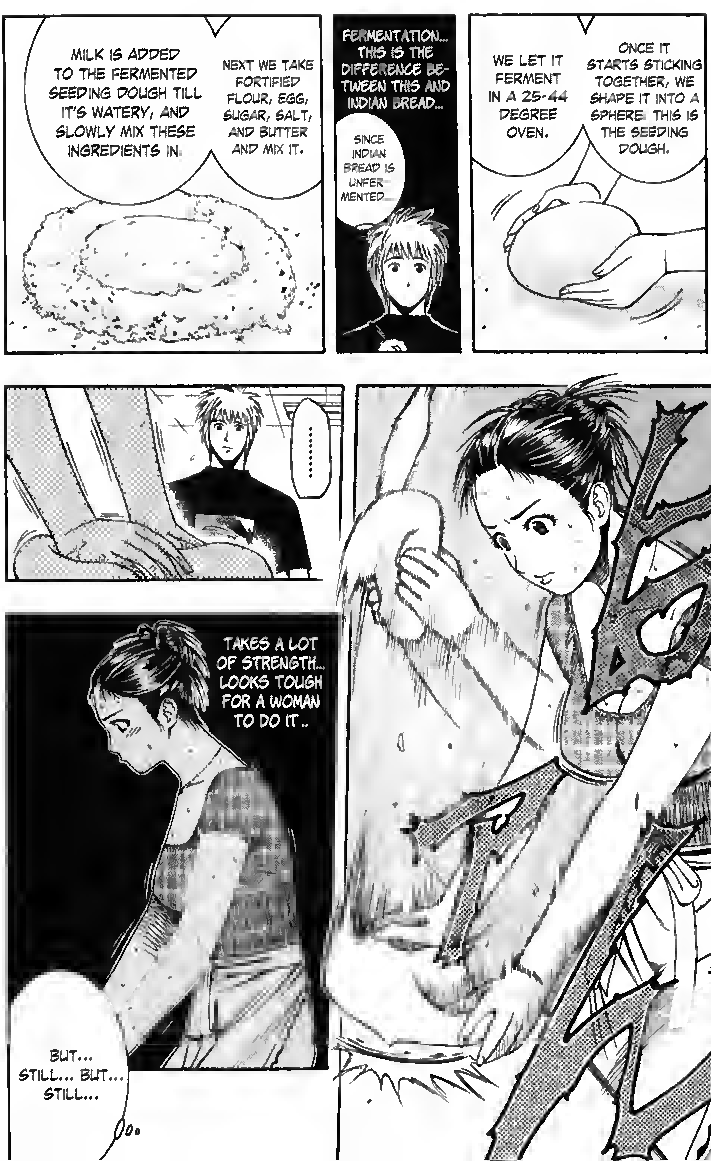

NO...
THIS IS NORMAL CURRY...


WHAT?
DO YOU HAVE A FRYING PAN?
AH, YES.
SO WE TAKE JUST THE CURRY AND PUT IT IN THE FRYING PAN.
NOW...

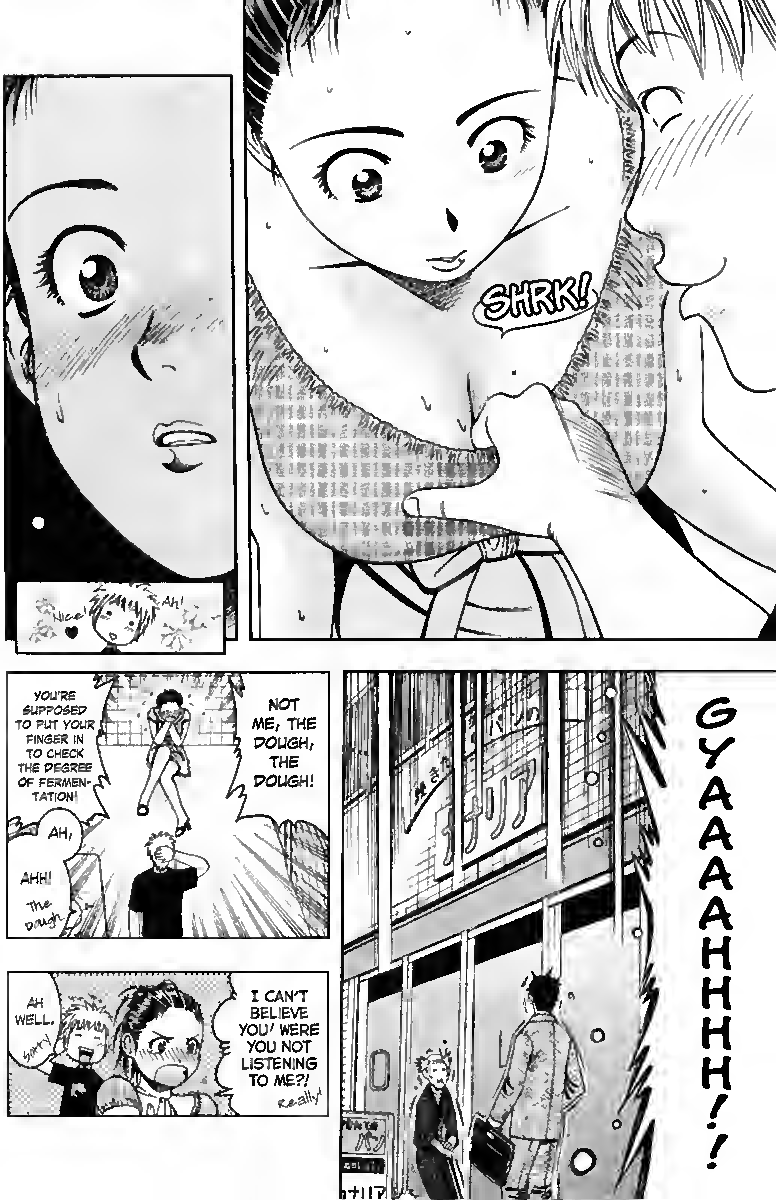
WE WATER IT DOWN!
!
HERE, IT'S DONE!
BUT THAT'S NOT A PROBLEM RIGHT NOW!
IT WOULD PROBABLY BE BETTER IF WE USED SOUP STOCK OR SOME-THING,

WE CAN LESSEN THE WATER AND THICKEN IT USING FLOUR!
ONCE WE'VE FIGURED THAT OUT, THE REST IS EASY!
LET'S TRY IT OUT!
IT TASTES LIKE NORMAL CURRY!
AH, YOU'RE RIGHT!
RIGHT?

WOW!
Amazing Finished so Fast
COMPLETED!
IS IT... IMPOSSIBLE...?
AS I THOUGHT ...
NORMALLY WE'D LET IT SIT OVER-NIGHT.
Well, it's a start
FIRST, WE TAKE FORTIFIED FLOUR AND RAW YEAST AND MIX MILK INTO IT WITH OUR HANDS.
USING THE TECHNIQUE OF SEEDING, WE CAN MAKE VERY FRAGRANT BREAD.
WELL, FIRST WE TAKE A BIT OF THE FLOUR THAT'S ALREADY FERMENTED AND MIX IT INTO THE BREAD DOUGH.
AH, RIGHT!
COME ON! IT'S YOUR TURN NOW, HARUMI CHAN!
Teach me!

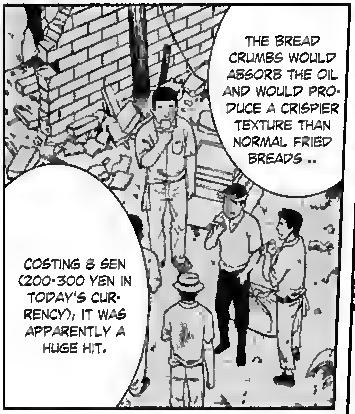

MILK IS ADDED TO THE FERMENTED SEEDING DOUGH TILL IT'S WATERY, AND SLOWLY MIX THESE INGREDIENTS IN.
NEXT WE TAKE FORTIFIED FLOUR, EGG, SUGAR, SALT, AND BUTTER AND MIX IT.
FERMENTATION... THIS IS THE DIFFERENCE BETWEEN THIS AND INDIAN BREAD..
SINCE INDIAN BREAD IS UNFERMENTED..
WE LET IT FERMENT IN A 25-44 DEGREE OVEN.
ONCE IT STARTS STICKING TOGETHER, WE SHAPE IT INTO A SPHERE. THIS IS THE SEEDING DOUGH.
.....
TAKES A LOT OF STRENGTH... LOOKS TOUGH FOR A WOMAN TO DO IT..
BUT... STILL... BUT... STILL...
Oo.

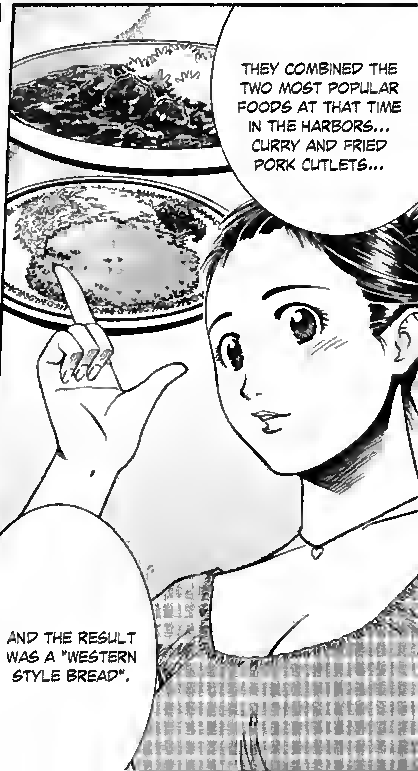
SO LARGE!
So different from someone else I know
WHAT?!
WELL THEN...
WHAT?!
CAN YOU PUT A FINGER IN IT?
THERE!
WELL, IF YOU SAY SO...
?
.....
.....
YES!
ARE YOU SURE ?

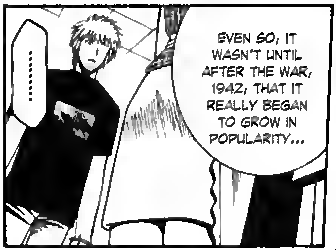

SHRK!
Nice!
Ah!
GYAAAAHHHH!!
NOT ME, THE DOUGH, THE DOUGH!
YOU'RE SUPPOSED TO PUT YOUR FINGER IN TO CHECK THE DEGREE OF FERMENTATION!
AH,
AHH!
the dough
I CAN'T BELIEVE YOU! WERE YOU NOT LISTENING TO ME?!
really
AH WELL.
sure!

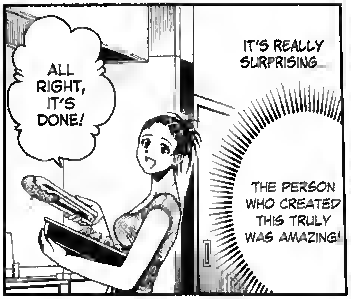
WELL, I HAVE ONE MORE QUESTION...
WHAT IS IT?!
AH! HOLD ON!
WELL, ALL THAT'S LEFT IS TO PUT THE CURRY INSIDE AND COVER IT WITH BREAD CRUMBS
WHY DOES CURRY-BREAD...
GET BREADED BEFORE IT'S FRIED?
FRIED PORK CUTLETS
UNLIKE RED BEAN AND CREAM BREADS, CURRY-BREADS LOOK LIKE FRIED PORK CUTLETS
THERE ARE MANY OTHER DEEP-FRIED BREADS BUT NONE OF THEM HAVE BREAD CRUMBS, RIGHT?
WHAT?
HAHA! YOU'RE RIGHT! THEY ARE LIKE PORK CUTLETS!

WHEN CURRY-BREAD FIRST INTRODUCED, IT WAS 1924... RIGHT AFTER THE GREAT KANTO EARTH-QUAKE, IT WAS INTENDED FOR THOSE WHO CAME TO HELP SIFT THROUGH THE AFTERMATH...
AND AFTER MUCH DELIBERATION AS TO WHAT BREAD COULD FILL THEIR STOMACHS UP THE BEST...

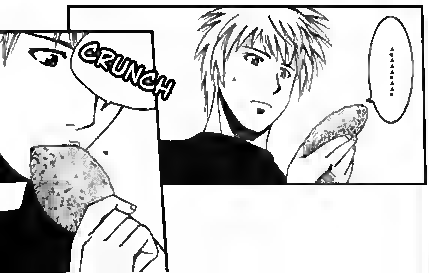

THE BREAD CRUMBS WOULD ABSORB THE OIL AND WOULD PRO-DUCE A CRISPIER TEXTURE THAN NORMAL FRIED BREADS ..
COSTING 8 SEN (200-300 YEN IN TODAY'S CUR-RENCY), IT WAS APPARENTLY A HUGE HIT.


THEY COMBINED THE TWO MOST POPULAR FOODS AT THAT TIME IN THE HARBORS... CURRY AND FRIED PORK CUTLETS...
AND THE RESULT WAS A "WESTERN STYLE BREAD".

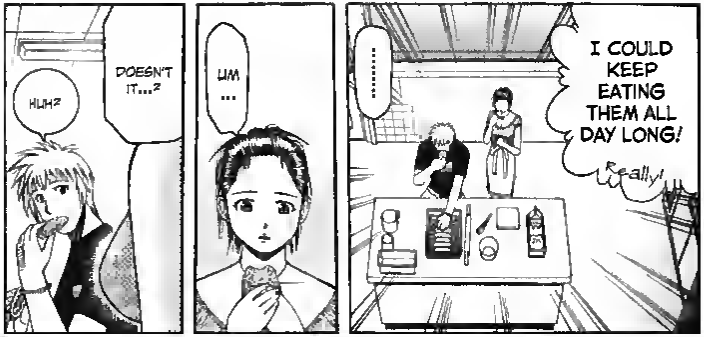

.....
EVEN SO, IT WASN'T UNTIL AFTER THE WAR, 1942, THAT IT REALLY BEGAN TO GROW IN POPULARITY...


ALL RIGHT, IT'S DONE!
IT'S REALLY SURPRISING...
THE PERSON WHO CREATED THIS TRULY WAS AMAZING!

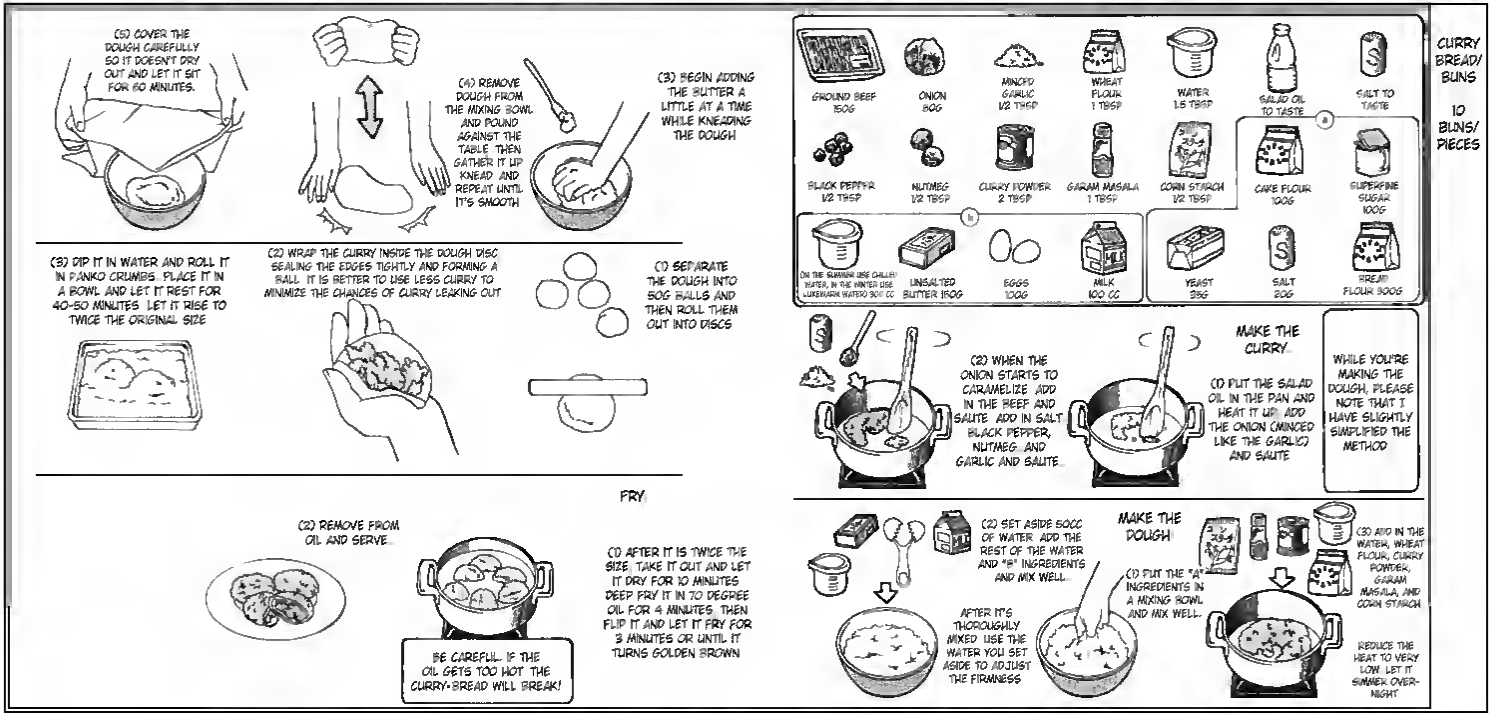
YOU SHOULD EAT IT BEFORE IT COOLS!
HERE, TRY ONE!


CRUNCH
.....

A COMBINATION OF CURRY AND FRIED PORK CUTLETS.... WAS IT BECAUSE BOTH OF THESE DISHES WERE POPULAR...?
TO THINK THAT THE CURRY-BREAD THAT JAPANESE LOVE AND RELATE TO, WAS CREATED WITH SUCH A SUDDEN INSPIRATION...


HUH?
DOESN'T IT...?
UM...
I COULD KEEP EATING THEM ALL DAY LONG!
really

WE FRIED IT WITH VEGETABLE OIL, SO THE CRUST IS EXTREMELY CRISPY WITH NO HEAVY AFTERTASTE!
GREAT!


CURRY BREAD/ BUNS
10 BUNS/ PIECES
GROUND BEEF 150G
ONION 80G
MINCED GARLIC 1/2 TBSP
WHEAT FLOUR 1 TBSP
WATER 1.5 TBSP
SALAD OIL TO TASTE
SALT TO TASTE
BLACK PEPPER 1/2 TBSP
NUTMEG 1/2 TBSP
CURRY POWDER 2 TBSP
GARAM MASALA 1 TBSP
CORN STARCH 1/2 TBSP
CAKE FLOUR 100G
SUPERFINE SUGAR 100G
(IN THE SUMMER USE CHILLED WATER, IN THE WINTER USE LUKEWARM WATER) 300 CC
UNSALTED BUTTER 150G
EGGS 100G
MILK 100 CC
YEAST 3G
SALT 2G
BREAD FLOUR 300G
(1) SEPARATE THE DOUGH INTO 50G BALLS AND THEN ROLL THEM OUT INTO DISCS
(2) WRAP THE CURRY INSIDE THE DOUGH DISC SEALING THE EDGES TIGHTLY AND FORMING A BALL. IT IS BETTER TO USE LESS CURRY TO MINIMIZE THE CHANCES OF CURRY LEAKING OUT
(3) DIP IT IN WATER AND ROLL IT IN PANKO CRUMBS. PLACE IT IN A BOWL AND LET IT REST FOR 40-50 MINUTES. LET IT RISE TO TWICE THE ORIGINAL SIZE
(3) BEGIN ADDING THE BUTTER A LITTLE AT A TIME WHILE KNEADING THE DOUGH
(4) REMOVE DOUGH FROM THE MIXING BOWL AND POUND AGAINST THE TABLE. THEN GATHER IT UP, KNEAD AND REPEAT UNTIL IT'S SMOOTH
(5) COVER THE DOUGH CAREFULLY SO IT DOESN'T DRY OUT AND LET IT SIT FOR 60 MINUTES.
MAKE THE CURRY
(1) PUT THE SALAD OIL IN THE PAN AND HEAT IT UP. ADD THE ONION (MINCED LIKE THE GARLIC) AND SAUTE
(2) WHEN THE ONION STARTS TO CARAMELIZE ADD IN THE BEEF AND SAUTE. ADD IN SALT, BLACK PEPPER, NUTMEG, AND GARLIC AND SAUTE.
WHILE YOU'RE MAKING THE DOUGH, PLEASE NOTE THAT I HAVE SLIGHTLY SIMPLIFIED THE METHOD
MAKE THE DOUGH
(1) PUT THE "A" INGREDIENTS IN A MIXING BOWL AND MIX WELL.
(2) SET ASIDE 80CC OF WATER. ADD THE REST OF THE WATER AND "B" INGREDIENTS AND MIX WELL.
(3) ADD IN THE WATER, WHEAT FLOUR, CURRY POWDER, GARAM MASALA, AND CORN STARCH
AFTER IT'S THOROUGHLY MIXED USE THE WATER YOU SET ASIDE TO ADJUST THE FIRMNESS
REDUCE THE HEAT TO VERY LOW. LET IT SIMMER OVER-NIGHT
FRY
(1) AFTER IT IS TWICE THE SIZE, TAKE IT OUT AND LET IT DRY FOR 10 MINUTES. DEEP FRY IT IN 170 DEGREE OIL FOR 4 MINUTES. THEN FLIP IT AND LET IT FRY FOR 3 MINUTES OR UNTIL IT TURNS GOLDEN BROWN
BE CAREFUL. IF THE OIL GETS TOO HOT THE CURRY-BREAD WILL BREAK!
(2) REMOVE FROM OIL AND SERVE.

THIS CURRY-BREAD...
IS IT POSSIBLE TO SWAP THE HEAVY TRADITIONAL WESTERN CURRY THAT'S INSIDE...
WITH A DIFFERENT CURRY...
AND CREATE AN UTTERLY NEW...
CURRY BREAD UNLIKE ANYTHING BEFORE?
HUH...?

viscans presents

addicted to curry

funatsu kazuki

volume 7. chapter 64

TRANSLATOR: AIZEN-SENSEI, ABSOLUTE
CLEANER: SAHORI
TYPESETTER: AZUMA
PROOFREADER: HEADLESSCOW
QUALITY CHECKER: ZERODC

LOOKING FOR STAFF! PLEASE APPLY NOW!

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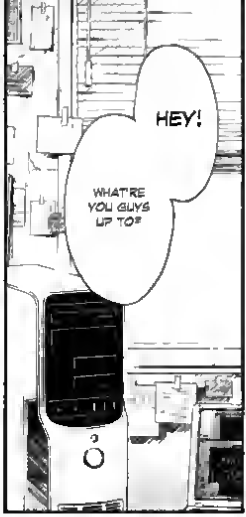
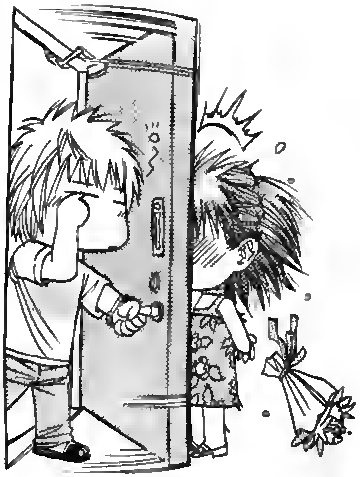
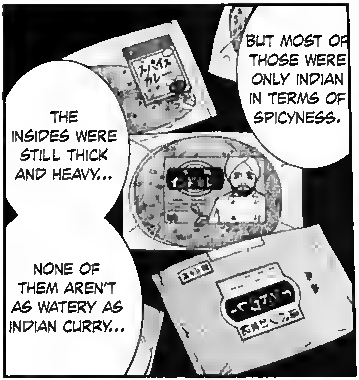


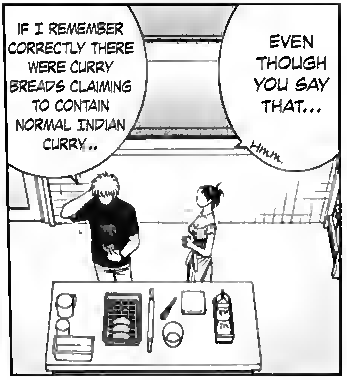
Yeah... Yeah, I know, it's corny. Don't Hate me for it. But seriously, we're down to very few people right now (thank you, people who ran away) and no one has replied in 2 months, so if you're interested in seeing us release your favorite manga quickly again, please reply at viscans@gmail.com

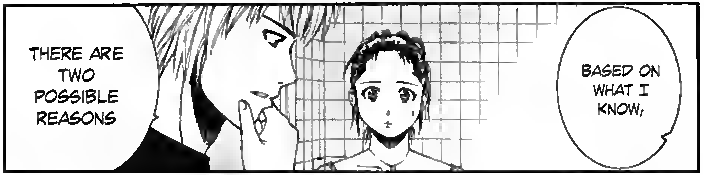
Chapter 65: A Delicious Present and a Bite-sized Surprise

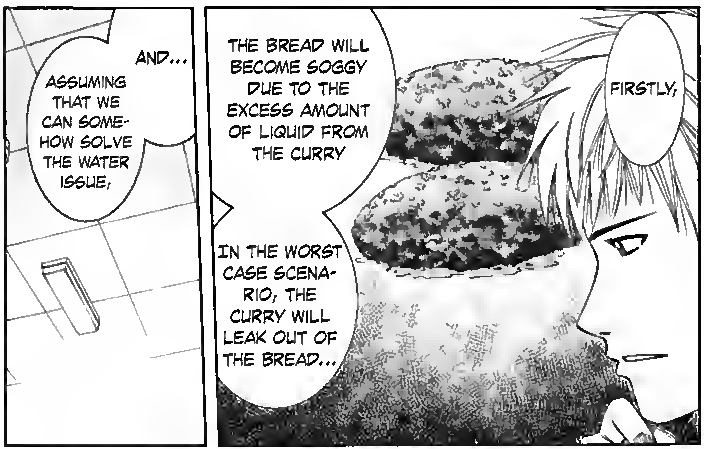


THAT HAS NEVER BEEN MADE BEFORE?
A COMPLETELY NEW CURRY BREAD...
YES... FOR EXAM-PLE...
IS IT POSSIBLE TO SWAP THE HEAVY, OILY CURRY FOUND IN THE CURRY BREAD...
WITH THE LIGHT, WATERY...
NORMAL INDIAN-TYPE CURRY?
.....


BUT MOST OF THOSE WERE ONLY INDIAN IN TERMS OF SPICYNESS.
THE INSIDES WERE STILL THICK AND HEAVY...
NONE OF THEM AREN'T AS WATERY AS INDIAN CURRY...


IF I REMEMBER CORRECTLY THERE WERE CURRY BREADS CLAIMING TO CONTAIN NORMAL INDIAN CURRY..
EVEN THOUGH YOU SAY THAT...
Hmm


THERE ARE TWO POSSIBLE REASONS
BASED ON WHAT I KNOW,

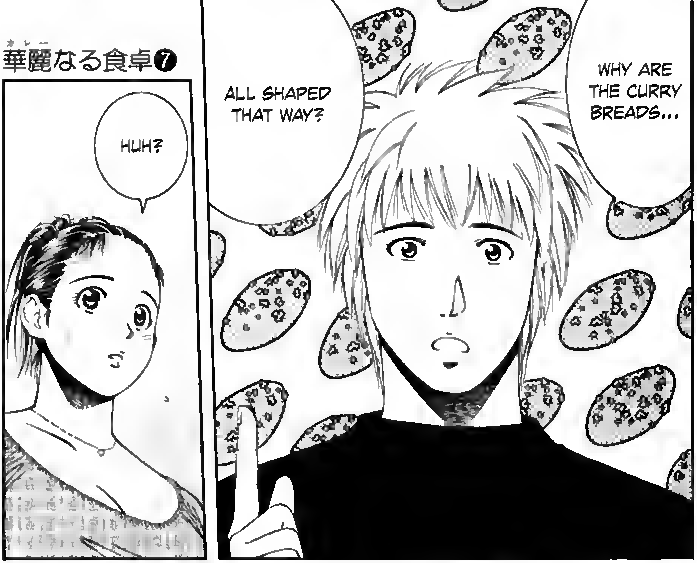

AND...
ASSUMING THAT WE CAN SOME-HOW SOLVE THE WATER ISSUE;
THE BREAD WILL BECOME SOGGY DUE TO THE EXCESS AMOUNT OF LIQUID FROM THE CURRY
IN THE WORST CASE SCENA-RIO, THE CURRY WILL LEAK OUT OF THE BREAD...
FIRSTLY,

IF SOMEONE WERE TO BITE INTO IT, IT WOULD SPILL OUT.
THAT'S PROBABLY WHY THE CONSISTENCY OF THE CURRY IS CHANGED
I TRIED IT BEFORE...
I FRIED THE BREAD BEFORE THE CURRY COULD LEAK OUT AND TRIED EATING IT.
BUT IF I'M NOT CAREFUL, THE FILLING SPILLS OUT...
.....
HAHA...
AH...
.....
I'M SORRY! IT WAS AN IMPOSSIBLE REQUEST.
IF SOMEONE COULD'VE DONE THIS, IT WOULD'VE ALREADY BEEN DONE!
PLEASE FORGET ABOUT THAT REQUEST!
.....

DO YOU WANT TO MAKE SUCH CURRY BREAD?
WHY...
.....
THE BREAD CAN ONLY BE FRIED USING VEGETABLE OIL... DESPITE USING DIFFERENT FRYING METHODS,
HE HAS NEVER SUCCEEDED BEFORE...
THE CURRY BREAD IN THIS SHOP...
IS NORMALLY MADE BY MY GRANDFATHER
BUT LATELY... DUE TO HIS OLD AGE, HE CAN'T EVEN FINISH MAKING ENTIRE CURRY BREAD ANYMORE...

I THOUGHT THAT MAYBE THIS CURRY WAS THE KEY, AND SO I HAD IT MANY TIMES TO GET THE TASTE RIGHT...
THE CURRY I ATE AT GANESHA'S PLACE WAS SO GOOD...
AND TRIED TO STOP SELLING CURRY BREAD!
Even though it's our number one seller
LAST TIME, HE EVEN WENT SO FAR AS TO SAY THAT HE WOULDN'T SELL CURRY BREAD THAT HE COULDN'T EAT...
AND SO I TRIED MAKING IT
.....
.....
.....
I GUESS, THIS IS AN IMPOSSIBLE REQUEST AFTER ALL...
THE RESULT WAS WHAT I SAID PREVIOUSLY...
TODAY IS MY GRANDFATHER'S BIRTHDAY...

I THOUGHT...
IT WOULD MAKE A GOOD BIRTHDAY PRESENT...
.....
HUH?
CAN I... ASK YOU SO-METHING?


HUH?
ALL SHAPED THAT WAY?
WHY ARE THE CURRY BREADS...

I'M NOT SURE IF IT'LL WORK...
WELL THEN, I SUPPOSE THERE'S NO PROBLEM...

AH...
APPARENTLY IN THE OLD DAYS THEY USED CHOPSTICKS TO FRY THEM...
SO TO MAKE IT EASIER TO FLIP THEM, THEY MADE IT INTO THAT SHAPE...
That's apparently the story
AH, I SEE!

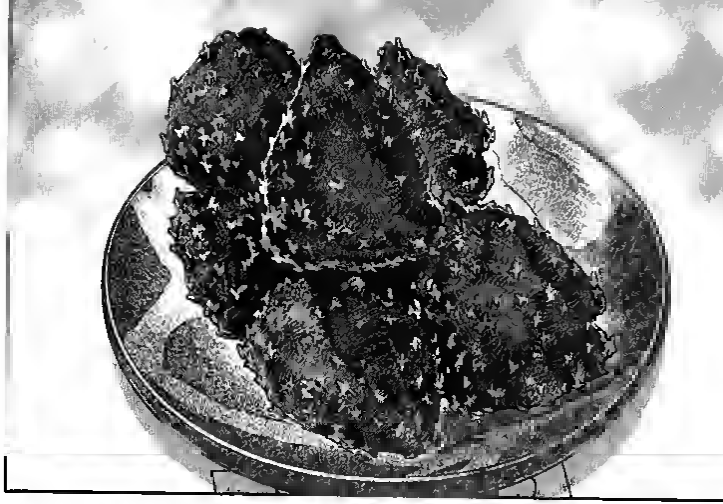
WHAT?
ばばっ

BUT LET'S DO WHAT WE CAN!
IN ORDER TO MAKE A BREAD THAT'S WORTH EATING!
ぽレッ

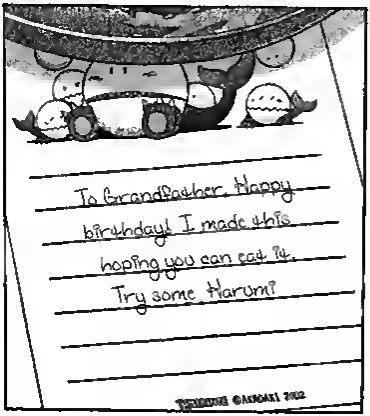
I'M HUNGRRRYY!
HEY, I'M HUNGRY AND I WANT TO GO HOME NOW.
NO.
EVERYONE HAS THEIR STRENGTHS AND WEAKNESSES!
BUT THAT'S CAUSE I DIDN'T EXPECT HIM NOT TO BE ABLE TO MAKE A SIMPLE CURRY BREAD
NEITHER DID I..
WHOSE FAULT IS IT THAT WE HAD TO CLOSE OUR SHOP MID-DAY?
YOU PROMISED THAT YOU WOULD APOLOGIZE TO MAKITO ONCE HE'S HOME!
BUT YOU STARTED THIS BY STEPPING ON MY CURRY BREAD...
my curry bread
!

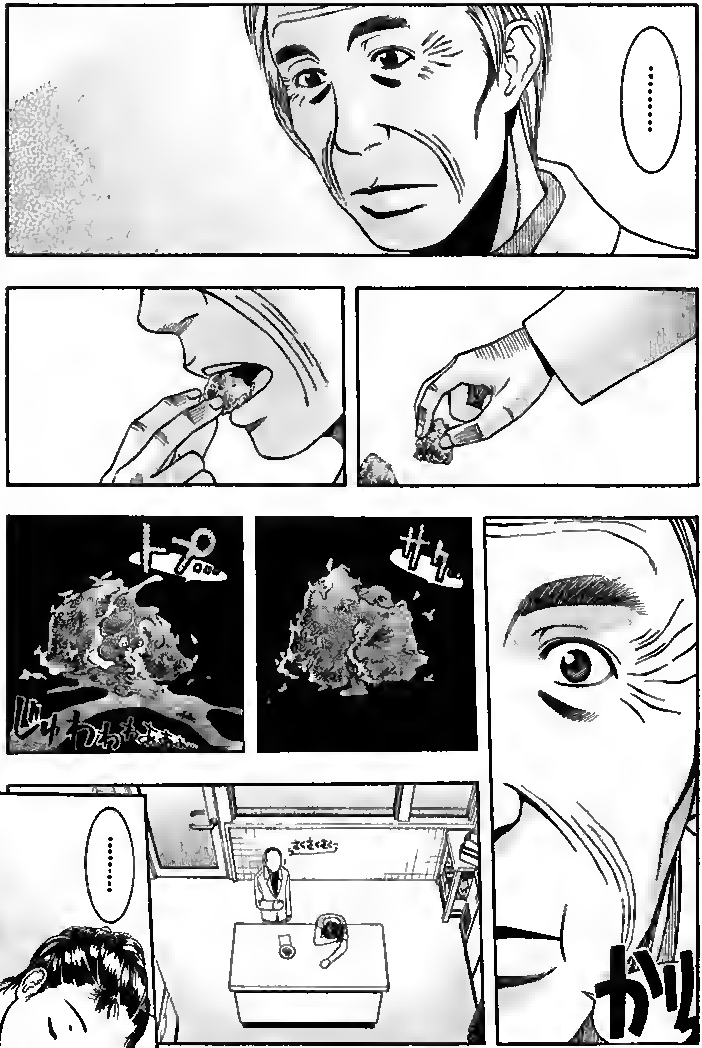
OH, NAO, YOU'RE STILL HERE
WELL, YOU KNOW...
I'M HOME.
MAKKI!
WHAT?
HERE.
ABOUT TODAY... WELL...
I MADE IT! SINCE YOU TOLD ME TO MAKE ONE!
NO WAY, AMAZ-ING!
WOW, REALLY!? YOU BOUGHT IT FOR ME?!
AH, CURRY BREAD!

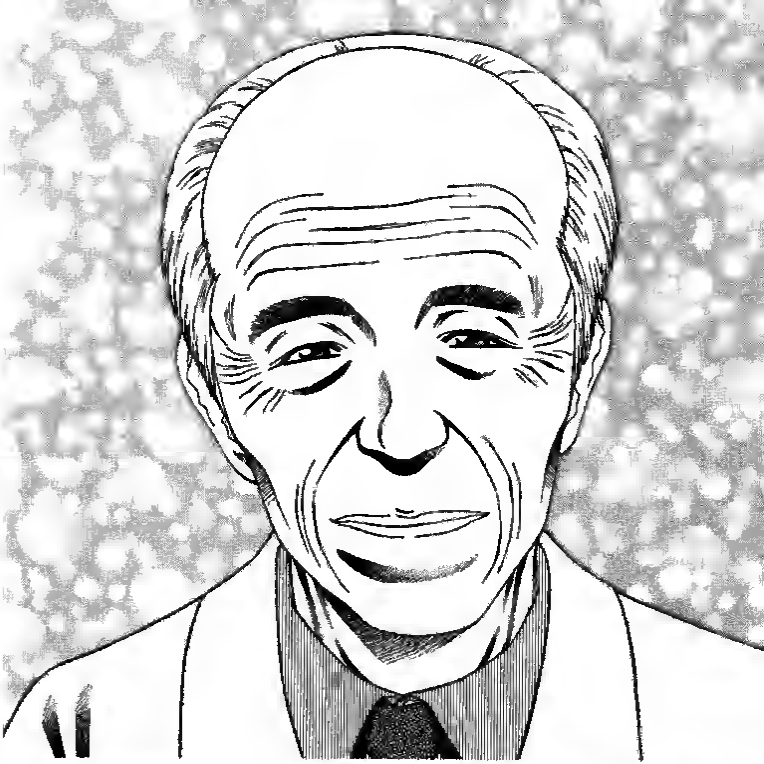
!
THIS IS...
?
SO DELI-CIOUS!
HUH? WHAT ELSE IS IN HERE?
I'M BACK.
カプリア
HARU...
OH, YOU'RE SLEEPING...
really
HEY, HARUMI!
WHAT? THERE'S NO ONE IN THE SHOP!

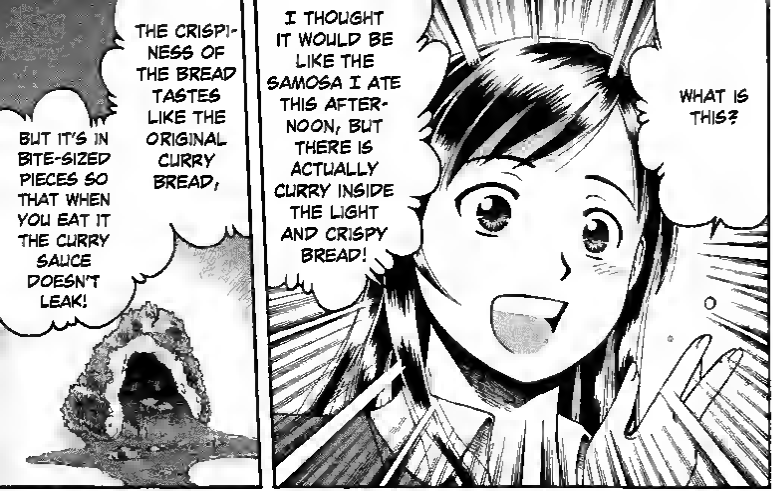


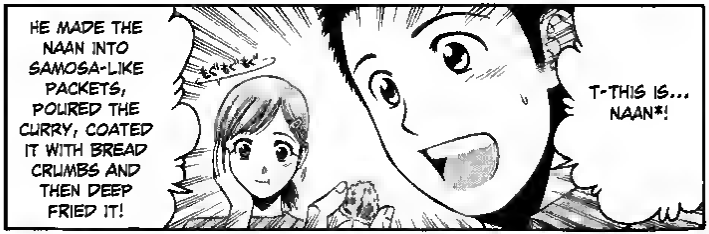
!
WHAT IS THIS...?


To GrandFather. Happy birthday! I made this hoping you can eat it. Try some. Harumi
©HARUMI 2012

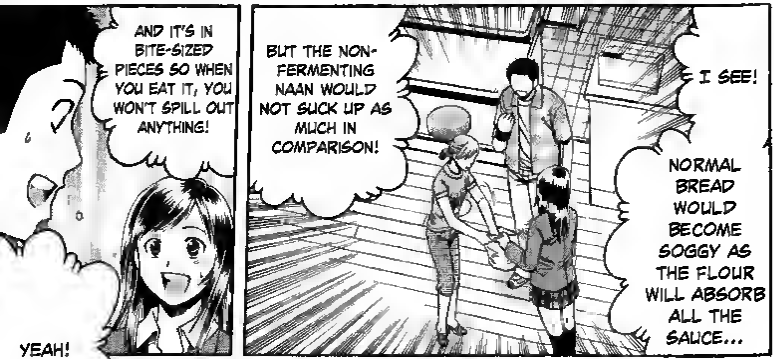

……
トプ…
じゅわぁ…
サク
……
かり

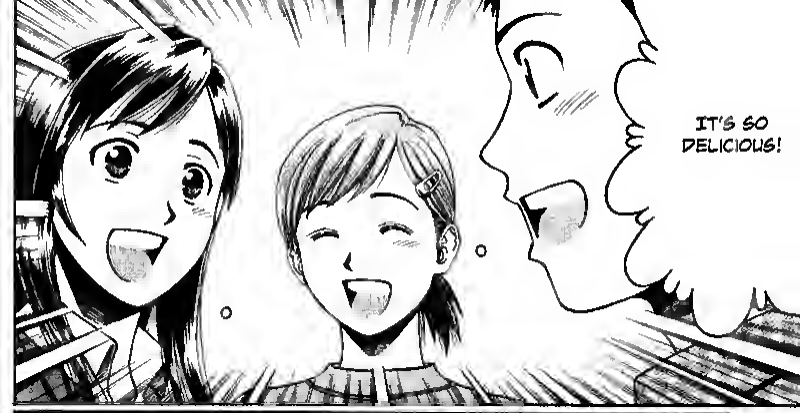



WHAT IS THIS?
I THOUGHT IT WOULD BE LIKE THE SAMOSA I ATE THIS AFTERNOON, BUT THERE IS ACTUALLY CURRY INSIDE THE LIGHT AND CRISPY BREAD!
THE CRISPINESS OF THE BREAD TASTES LIKE THE ORIGINAL CURRY BREAD,
BUT IT'S IN BITE-SIZED PIECES SO THAT WHEN YOU EAT IT THE CURRY SAUCE DOESN'T LEAK!


T-THIS IS... NAAN*!
HE MADE THE NAAN INTO SAMOSA-LIKE PACKETS, POURED THE CURRY, COATED IT WITH BREAD CRUMBS AND THEN DEEP FRIED IT!

*TL note: For those of you who don't know, Naan is a type of leavened, oven-baked flatbread visit http://en.wikipedia.org/wiki/Naan


I SEE!
NORMAL BREAD WOULD BECOME SOGGY AS THE FLOUR WILL ABSORB ALL THE SAUCE...
BUT THE NON-FERMENTING NAAN WOULD NOT SUCK UP AS MUCH IN COMPARISON!
AND IT'S IN BITE-SIZED PIECES SO WHEN YOU EAT IT, YOU WON'T SPILL OUT ANYTHING!
YEAH!



ONE MOUTHFUL INDIAN CURRY BREAD

When you put the curry in, close the opening of the "bag" properly so that the curry doesn't spill. When you are putting it into the deep fryer, dont squeeze it with tongs or your finger as it might open! Use a flat headed spatula instead

1. Put the ingredients from group (a) in a mixing bowl. Using your hands mix it thoroughly

2. Make an indentation in the middle of the mixture. Next pour the flour into a seperate bowl, and pour it in slowly as you mix. Add the baking soda and mix till there is no lumps.

3. Cover the dough with the mixture and let it rest for 1hr

4. Using the dough make 2cm balls. Then roll out the balls into circles with 10cm in diameter.

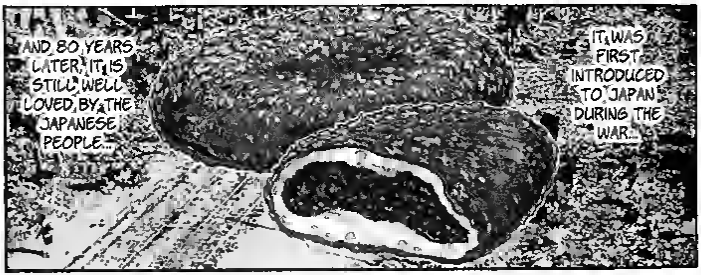
5. Cut the circle in half with a knife and dab water around the edges to stick it together

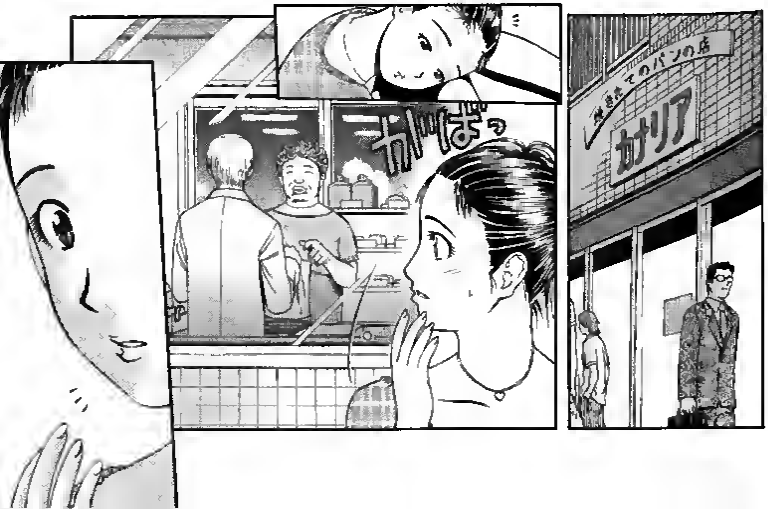
6. Pour the curry in slowly, and then seal it tightly

7. Wet the breadcrumbs with water and then coat the little bags with the breadcrumbs and let it rest for another 10minutes.

8. Heat oil to 170 C (340 F) fry the bags until it turns golden brown. Eat while it is hot

CURRY BREAD...
THIS IS REALLY GOOD!!
HEY! THIS IS SUPPOSED TO BE MINE!


IT WAS FIRST INTRODUCED TO JAPAN DURING THE WAR...
AND SO YEARS LATER, IT IS STILL WELL LOVED BY THE JAPANESE PEOPLE...


カナリア
ばっ

ONE DAY...
CREATE SOMETHING SO AWESOME LIKE THIS...
MAYBE EVEN I WILL...
BUT IT'S SO GOOD.
HEY, YUI, YOU'RE EATING TOO MUCH!
NOW NOW...

viscans presents

addicted to curry

funatsu kazuki

volume 7, chapter 65

TRANSLATOR: Absolute
CLEANER: Sayori & Shiroi
TYPESETTER: ZeroDC
PROOFREADER: Anointed
QUALITY CHECKER: Anointed

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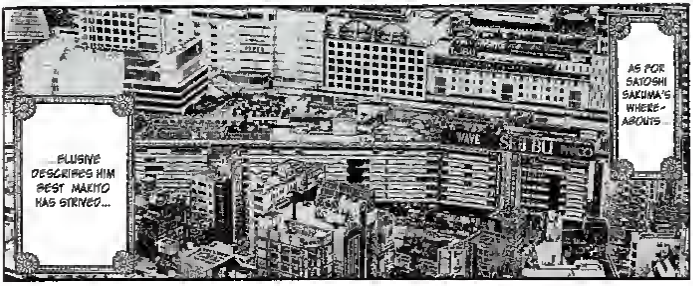
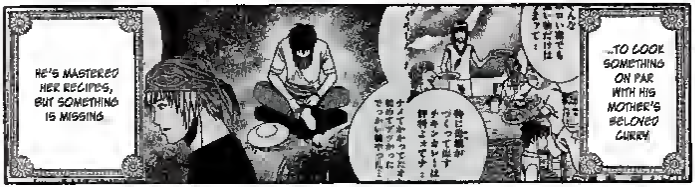
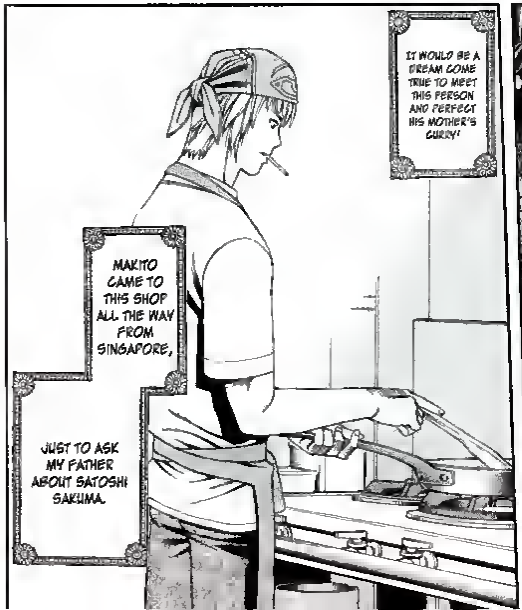
Makito's Secret and Mutton Curry

MORNING, EVERYONE!
GOOD MORNING, YUI!
CURRY HOUSE
BY THE WAY, WHERE DID YOU RUN OFF TO LAST NIGHT?
HUH?
OH, I WAS AT THE PUBLISHER'S..
.....
LATELY
CURRY HOUSE
MAKITO'S BEEN SPENDING TIME EVERY WEEK AT THE PUBLISHER'S AND AT USED BOOKSTORES
HIS OBJECTIVE: TO MEET WITH REPORTER SATOSHI SAKUMA
CURRY HOUSE


...ELUSIVE DESCRIBES HIM BEST. MAKITO HAS STRIVED...
AS FOR SATOSHI SAKUMA'S WHEREABOUTS...


HE'S MASTERED HER RECIPES, BUT SOMETHING IS MISSING.
...TO COOK SOMETHING ON PAR WITH HIS MOTHER'S BELOVED CURRY.


IT WOULD BE A DREAM COME TRUE TO MEET THIS PERSON AND PERFECT HIS MOTHER'S CURRY!
MAKITO CAME TO THIS SHOP ALL THE WAY FROM SINGAPORE,
JUST TO ASK MY FATHER ABOUT SATOSHI SAKUMA.

HIS CHANCE TO PERFECT WHAT COULD ALREADY BE CALLED MASTERPIECES...
...RESTED WITH SATOSHI SAKUMA.

I WISH YOU COULD JUST FIND HIM RIGHT AWAY.
.....
.....
ME TOO...
...WAS SMILING WHEN HE SAID THAT,
EVEN THOUGH MAKITO ...
HE SEEMED LONELY.
CURRY
COOKING

COMIN' RIGHT UP!
MAKITO, ONE ORDER OF HEALTHY CURRY!
HAVE YOU MADE YOUR DECISION?
OH! WELCO...
...ME
CURRY
COOKING
GRAB!

HEHEHEH, SEEMS THIS PLACE IS SHAPIN' UP!
UDOU-SAN!!
KYAAH!!
HEHEHE, YOURS ARE JUST AS PERKY AS EVER, MISS!
HEY...
TO WHAT DO WE OWE THE VISIT?
YEAH! THIS PLACE IS LOOKIN' GREAT!
Huh! The chairs and tables look new!
THAT WAS UNCALLED FOR!
AND APE-FACE OVER THERE LOOKS LIKE HE'S DOIN OKAY TOO!
HMM? OH...
YES! SAME GOES FOR YOU TOO!
I HEARD YOUR PLACE GOT REVAMPED, SO I DECIDED TO CHECK IT OUT!

AH, GOOD AFTER-NOON.
OH...
WHOA!!
AYAAAA-CHAN! HEY! YOU WALKED ALL THE WAY HERE?! AMAZING! THAT'S REALLY IMPRES-SIVE!
GET YER DIRTY MITTS OFF 'ER!!!
DAMN BROTHER...
ERR, HI...

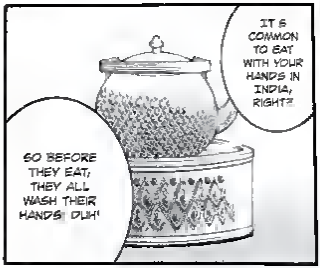
I CAME HERE ON MY OWN...
I'M...
I'M DETER-MINED TO WORK HARD, SO...
UMM, GUYS?
OKAY!
PERFECT! WHY DON T I MAKE SOME-THING TO HELP GET YOUR ENERGY BACK!
CURRY
HOUSE
CURRY

WOW!
SMELLS LOVELY...
THE AMBASSADOR OF INDIAN CURRY. MUTTON CURRY!
MUTTON IS LAMB MEAT, AND IN INDIA, IT'S MORE POPULAR THAN CHICKEN WHEN IT COMES TO CURRY!
FURTHERMORE, BY USING A YOUNG LAMB MEAT THAT'S LESS THAN A YEAR OLD, THE BLOOD SMELL WILL BE NOT AS STRONG, AND THE MEAT IS TENDER AND SMOOTH...
WHEREAS IF YOU USE MUTTON* INSTEAD, THE SENSATION IN YOUR MOUTH WILL BE A WHOLE DIFFERENT DIMENSION AND ALSO IT WILL TASTE MORE GUTSY!
EVEN THOUGH THE AMOUNT OF PROTEIN IN LAMB IS LOWER AS COMPARED TO BEEF OR PORK, IT IS PACKED FULL OF ESSENTIAL AMINO ACIDS, WHICH IS GOOD FOR YOUR BODY!
可食部(100g あたり)
227kcal(953KJ)
水分
13.9g
たんぱく質
16.4g
脂質
15.9g
コレステロール
73mg

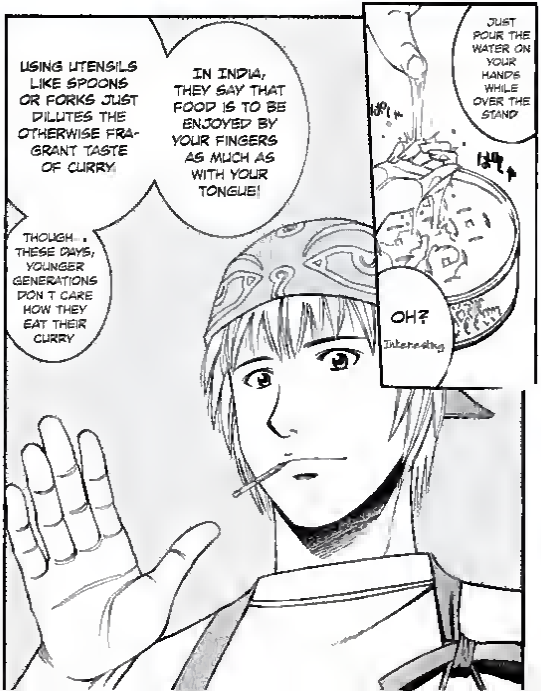
*TO BE MORE SPECIFIC, A 9-16 WEEK OLD LAMB IS CALLED A "HOTHOUSE LAMB", A 16 WEEK TO 8 MONTH OLD LAMB IS CALLED A "SPRING LAMB". A 8 MONTH TO 1 YEAR OLD LAMB IS SIMPLY LAMB, A 1-2 YEAR OLD LAMB IS CALLED A "YEARLING". ANYTHING OVER 2 YEARS OLD IS CALLED "MUTTON." (NOTE: WIKIPEDIA'S VERSION IS THE AUSTRALIAN VERSION, HENCE ITS DIFFERENT) ALSO, IN CERTAIN ASIAN COUNTRIES SUCH AS MALAYSIA AND SINGAPORE, MUTTON IS GOAT'S MEAT. SO DON'T MIX IT UP!

W-WHAT ARE YOU DOIN'?
REALLY? OKAY, GIVE ME YOUR RIGHT HAND!

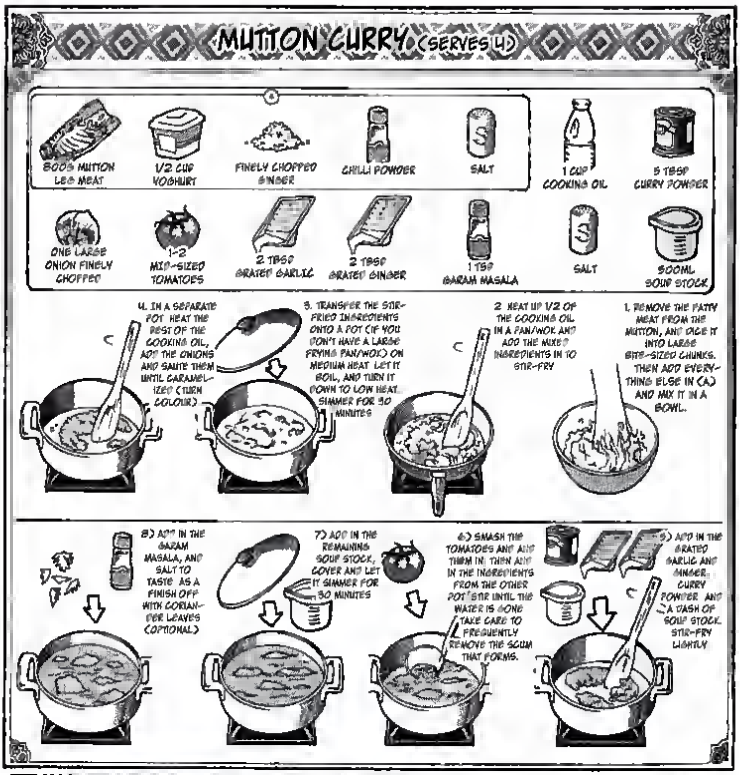
AYA-CHAN, DO YOU WANT TO TRY EATING WITH YOUR HANDS?
OH, SURE!

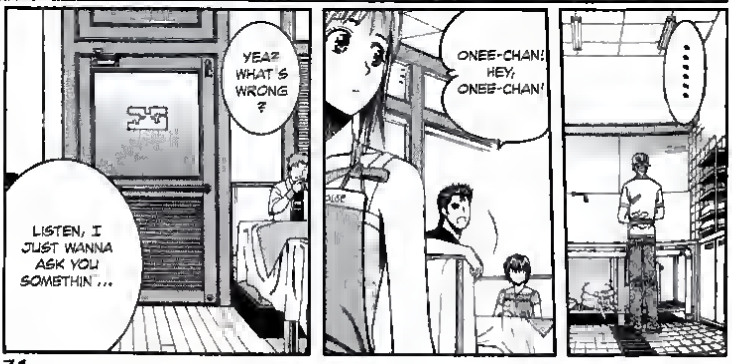

IT'S COMMON TO EAT WITH YOUR HANDS IN INDIA, RIGHT?
SO BEFORE THEY EAT, THEY ALL WASH THEIR HANDS! DUH!

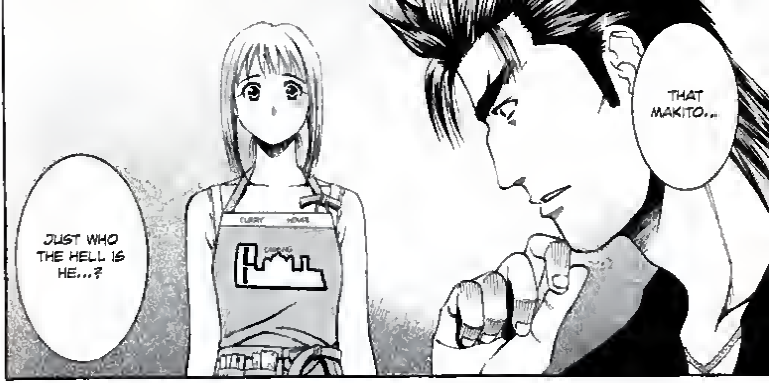
YUP!
THAT'S FINE AND ALL, BUT ARE WE REALLY GONNA BE USING OUR HANDS?
SFX: GRAB GRAB


USING UTENSILS LIKE SPOONS OR FORKS JUST DILUTES THE OTHERWISE FRAGRANT TASTE OF CURRY.
IN INDIA, THEY SAY THAT FOOD IS TO BE ENJOYED BY YOUR FINGERS AS MUCH AS WITH YOUR TONGUE!
THOUGH, THESE DAYS, YOUNGER GENERATIONS DON'T CARE HOW THEY EAT THEIR CURRY
JUST POUR THE WATER ON YOUR HANDS WHILE OVER THE STAND
OH? Interesting

THIS TASTES WAY BETTER WITH YOUR HANDS! FORGET SPOONS, HANDS ARE THE WAY TO GO!
WHOA-- OH, DELICIOUS!!
THAT'S WHAT I MEAN BY EATING WITH YOUR FINGERS!
OF THE FIVE SENSES, TOUCH IS THE SHARPEST,
SO WHY NOT BRING THAT INTO THE EXPERIENCE?
OF COURSE! IF YA EAT WITH A SPOON, YOU ONLY GET TO ENJOY THE CURRY IN YOUR MOUTH.
...BUT WHEN YOU GET YOUR HANDS IN THERE, YOUR SENSE O TOUCH IS FLOODED WITH NEW INFORMATION!
THIS IS SO TASTY!


MUTTON CURRY (SERVES 4)
800g MUTTON LEG MEAT
1/2 CUP YOGHURT
FINELY CHOPPED GINGER
CHILLI POWDER
SALT
1 CUP COOKING OIL
5 TBSP CURRY POWDER
ONE LARGE ONION FINELY CHOPPED
1-2 MID-SIZED TOMATOES
2 TBSP GRATED GARLIC
2 TBSP GRATED GINGER
1 TSP GARAM MASALA
SALT
500ML SOUR STOCK
1. REMOVE THE FATTY MEAT FROM THE MUTTON, AND CUT IT INTO LARGE BITE-SIZED CHUNKS. THEN ADD EVERYTHING ELSE IN (A) AND MIX IT IN A BOWL.
2. HEAT UP 1/2 OF THE COOKING OIL IN A PAN/WOK AND ADD THE MIXED INGREDIENTS IN TO STIR-FRY
3. TRANSFER THE STIR-FRIED INGREDIENTS ONTO A POT OF YOU DON'T HAVE A LARGE FRYING PAN/WOK) ON MEDIUM HEAT. LET IT BOIL, AND TURN IT DOWN TO LOW HEAT. SIMMER FOR 30 MINUTES
4. IN A SEPARATE POT, HEAT THE REST OF THE COOKING OIL, ADD THE ONIONS AND SAUTE THEM UNTIL CARAMELIZED (TURN GOLDEN)
5) ADD IN THE GRATED GARLIC AND GINGER, CURRY POWDER AND ~2 A TBSP OF SOUR STOCK. STIR-FRY LIGHTLY
6) SMASH THE TOMATOES AND ADD THEM IN. THEN ADD IN THE INGREDIENTS FROM THE OTHER POT. STIR UNTIL THE WATER IS GONE. TAKE CARE TO FREQUENTLY REMOVE THE SCUM THAT FORMS.
7) ADD IN THE REMAINING SOUR STOCK, COVER AND LET IT SIMMER FOR 30 MINUTES
8) ADD IN THE GARAM MASALA, AND SALT TO TASTE AS A FINISH OFF WITH CORIANDER LEAVES (OPTIONAL)

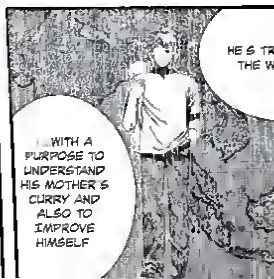

LISTEN, I JUST WANNA ASK YOU SOMETHIN'...
YEAH? WHAT'S WRONG?
ONEE-CHAN! HEY, ONEE-CHAN!
.....

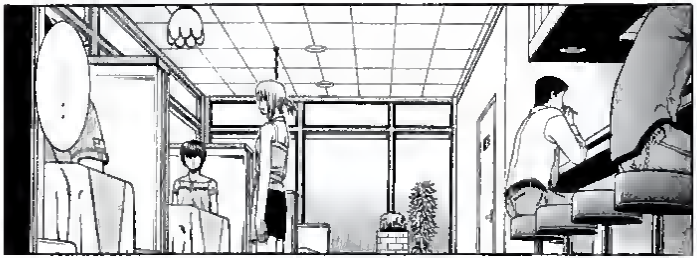

THAT MAKITO...
JUST WHO THE HELL IS HE...?
CURRY HOUSE
COOKING

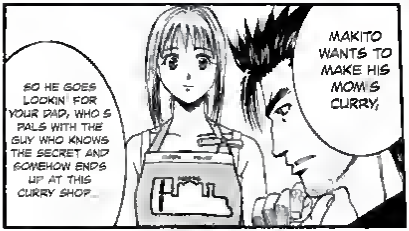
GRANTED, HE'S GUTSY AND HE SEEMS TO KNOW HIS SHIT. BUT I DON'T THINK HE'S YOUR AVERAGE CHEF
I MEAN, HE LOOKS LIKE JUST A REGULAR, TWENTY SOMETHIN YEAR OLD...

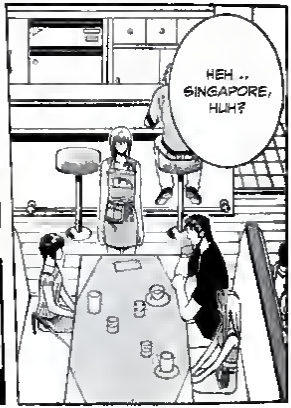
ISN'T THAT...
CURRY HOUSE
COOKING
NORMAL FOR A CURRY CHEF?

MAKITO IS JUST A CURRY CHEF...
.....
CURRY
COOKI


HE'S TRAVELLING THE WORLD...
WITH A PURPOSE TO UNDERSTAND HIS MOTHER'S CURRY AND ALSO TO IMPROVE HIMSELF




MAKITO WANTS TO MAKE HIS MOM'S CURRY,
SO HE GOES LOOKIN' FOR YOUR DAD, WHO'S PALS WITH THE GUY WHO KNOWS THE SECRET AND SOMEHOW ENDS UP AT THIS CURRY SHOP...


HEH.., SINGAPORE, HUH?

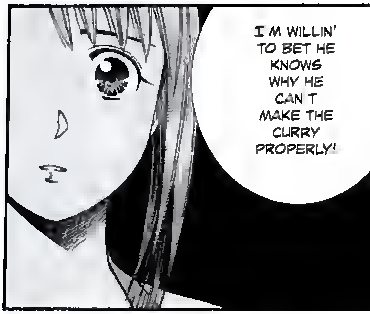
ON TOP O THAT BECAUSE YOUR DAD'S BUSINESS WAS DYING...
AND ABOUT TA BE BOUGHT OFF,

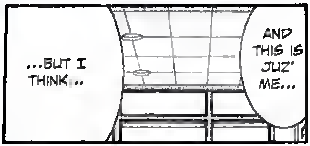
MAKITO PITCHED IN, HELPING THIS PLACE GET BACK ON ITS FEET,
HMM...
WHILE HE WAITS FOR YOUR DAD'S RETURN.

EH?
IT'S WEIRD.

DON'TCHA THINK MAKITO'S GOING A LITTLE TOO FAR JUST TO PERFECT A CURRY RECIPE?
HE'S WATCHED HIS MOM COOK CURRY BEFORE, SO HE KNOWS THE RECIPE, RIGHT?

THERE'S A DEEPER REASON...
...TO HIS QUEST TO FIND SATOSHI SAKUMA.


I'M WILLIN' TO BET HE KNOWS WHY HE CAN'T MAKE THE CURRY PROPERLY!


...BUT I THINK...
AND THIS IS JUZ' ME...

HELLO, THIS IS THE GANESHA
RURURU
TURURURU
RURURU
たた
OH, EXCUSE ME...
TURURURU
THAT'S
.....
...YUI-CHAN ?
D-DAD?

SO CUTE ♡
WHOA, THAT FOR-EIGNER BLOWS MY MIND!
友カード
WOULD YOU HAPPEN TO KNOW A RESTAURANT NEARBY..
YES?
PARDON ME, MISS...
UMM..
CALLED THE GANESHA ?

viscans presents

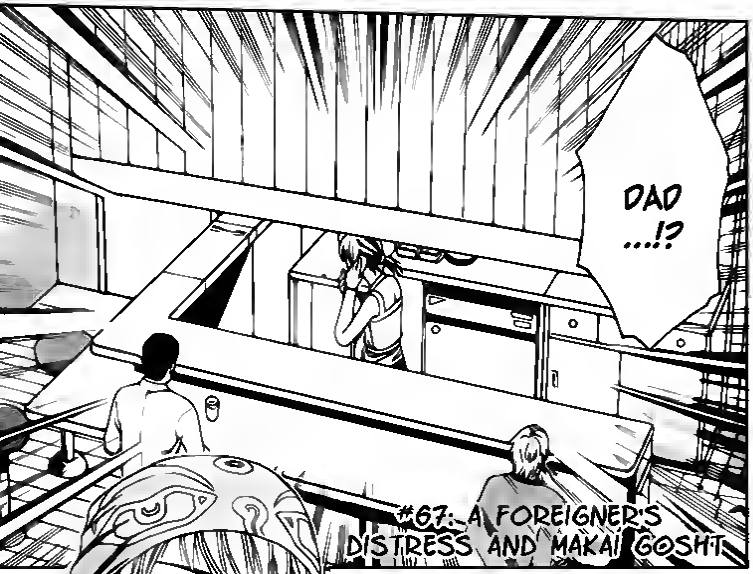
addicted to curry

funatsu kazuki

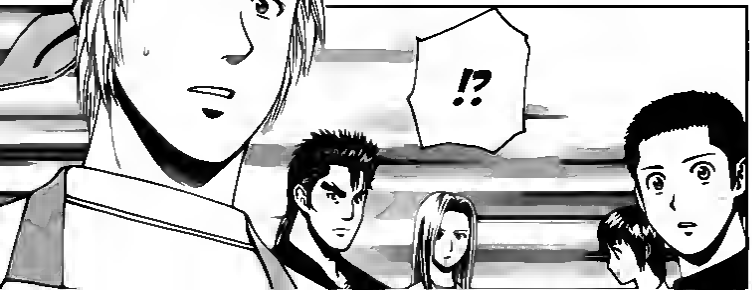
volume 7, chapter 66

TRANSLATOR: absolute
CLEANER: Rieta + Rally
TYPESETTER: Rally
QUALITY CHECKER: Anointed

#viscans@irc.irchighway.net
www.viscans.kono-basho.com



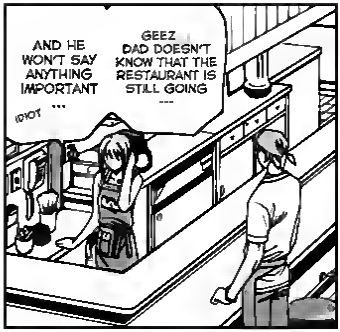
#67: A FOREIGNER'S DISTRESS AND MAKAI GOSHI

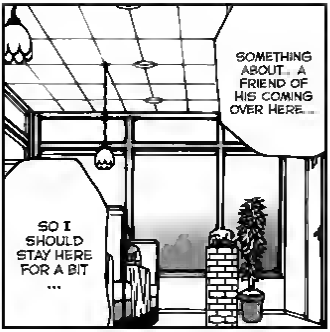


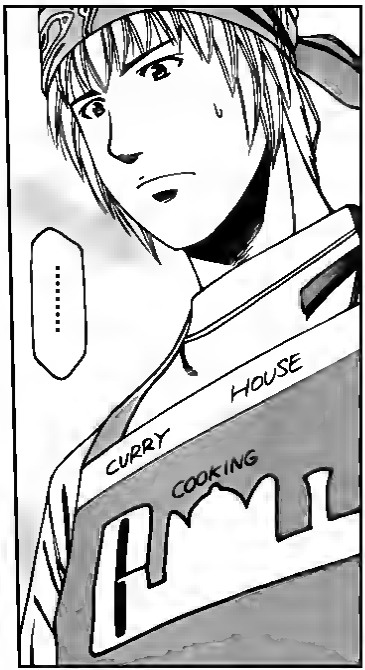
#67:
A FOREIGNER'S DISTRESS AND MAKAI GOSHT

You...? Huh? What are you doing in the restaurant?
Didn't I tell you to stay at brother's place?
Oh well anyway, I just need to state my business
Wait...
Be... besides that, dad, right now where...
Click
Later.
Dad!?
Well, it's not like you have to do anything. So just stay put.
And you should listen and go to brother's place!
A friend of mine is headed over there, so stay there for a little bit.
H... huh..!?
Wait a second...
Beep--- Beep---
Da...

LISTEN WHEN PEOPLE ARE TALKING---!!!
GURRY
HUFF--- HUFF--- HUFF---
.....
.....
WHAT DID HE SAY..?
IS IT.. SOU-SAN ...?


AND HE WON'T SAY ANYTHING IMPORTANT ...
GEEZ DAD DOESN'T KNOW THAT THE RESTAURANT IS STILL GOING ...
IDIOT

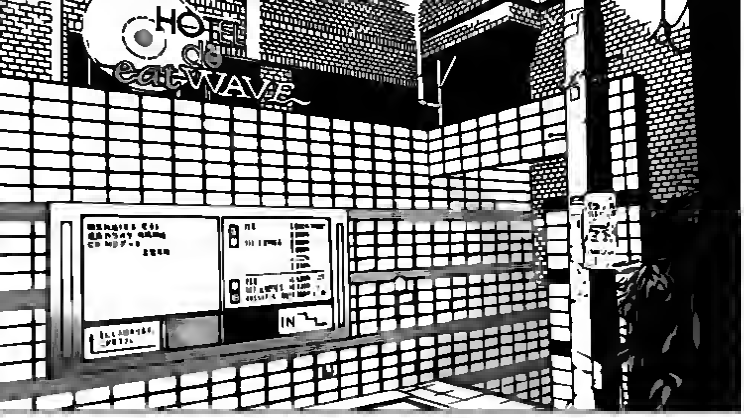

SOMETHING ABOUT... A FRIEND OF HIS COMING OVER HERE...
SO I SHOULD STAY HERE FOR A BIT ...

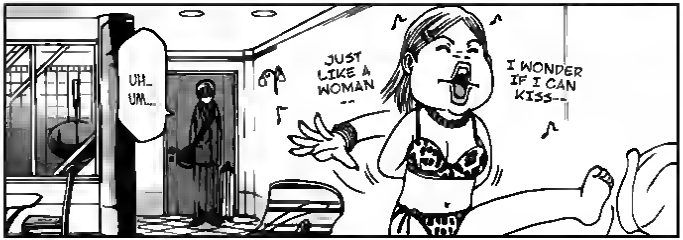

.....
CURRY
HOUSE
COOKING

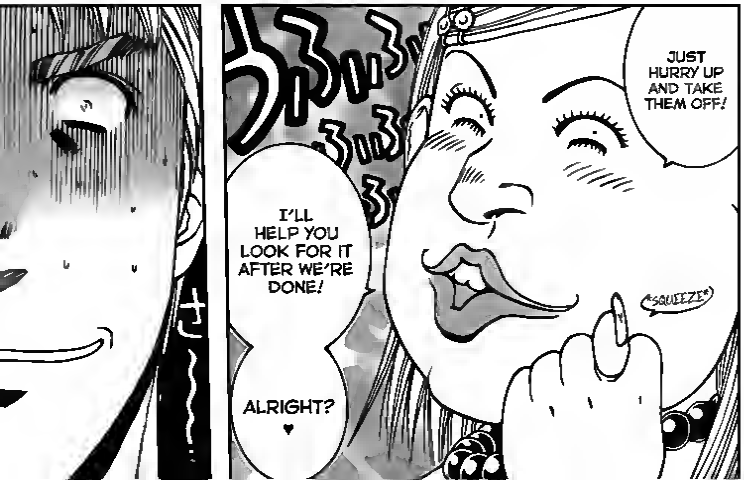
UM. CAN I ASK A QUICK QUESTION?

DO YOU KNOW OF A PLACE CALLED GANESHA,
AROUND THIS AREA?
A really handsome foreigner...!!
I do! I do!
WOW! REALLY?
Really really! I'll take you there!
Come with me!
Although I don't...
THANK YOU!! Thank you very much!!

TN: THEY ARE TALKING IN A MIX OF ENGLISH WITH JAPANESE ACCENT AND JAPANESE WITH ENGLISH ACCENT

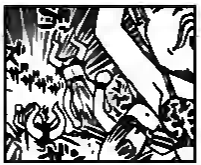

HOTEL
de
eastWAVE
IN


UH... UM...
JUST LIKE A WOMAN --
I WONDER IF I CAN KISS--


JUST HURRY UP AND TAKE THEM OFF!
I'LL HELP YOU LOOK FOR IT AFTER WE'RE DONE!
ALRIGHT? ♥
SQUEEZE

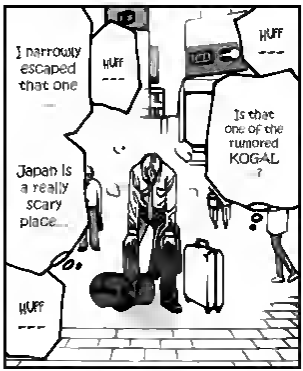
あはは
はは
ぴたっ
ぴたっ
ON

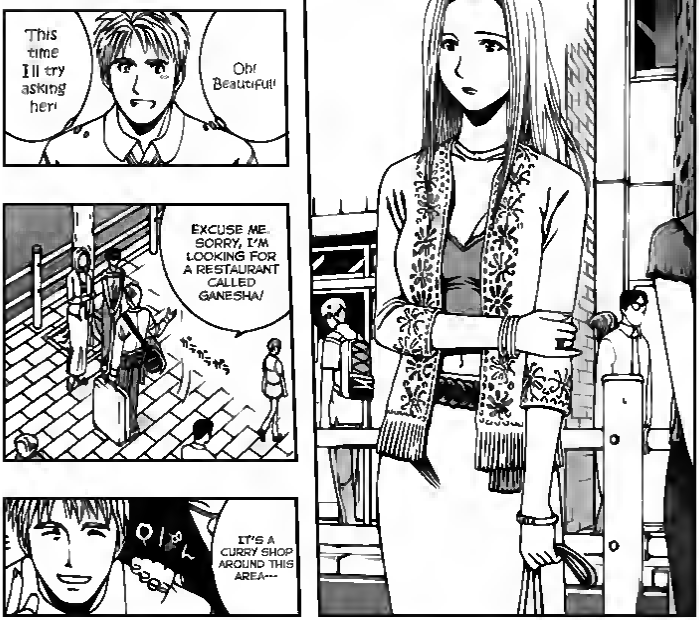
Tch... he ran away
.....



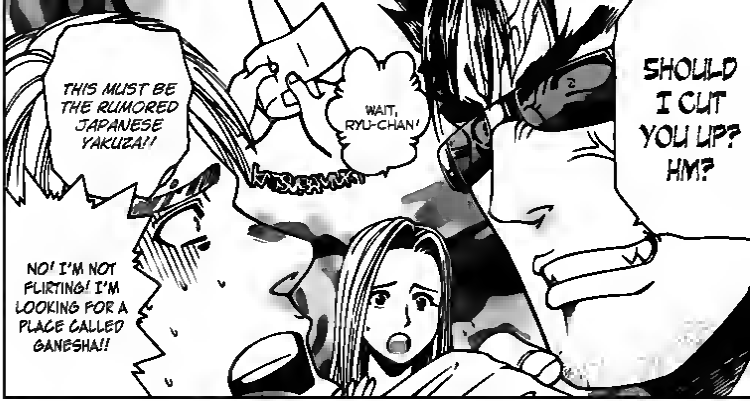
OOF!

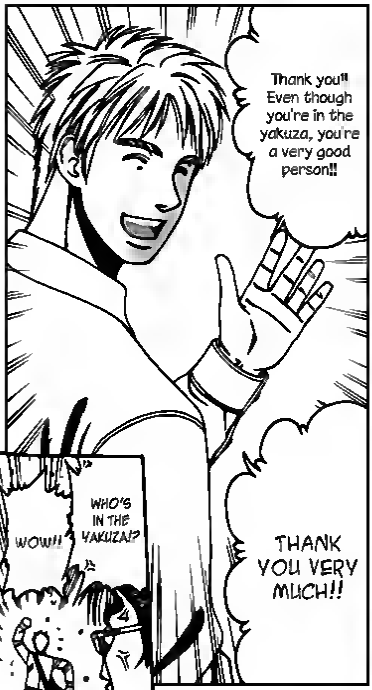
From now on, I'll have to carefully choose who I talk to...
!
Seems like it's dangerous to ask just anyone on the street
Hah...!

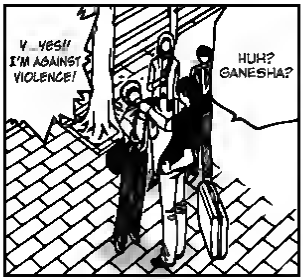

I narrowly escaped that one...
Japan is a really scary place...
HUFF ---
HUFF ---
HUFF ---
Is that one of the rumored KOGAL ?


This time I'll try asking her!
Oh! Beautiful!
EXCUSE ME. SORRY, I'M LOOKING FOR A RESTAURANT CALLED GANESHA!
IT'S A CURRY SHOP AROUND THIS AREA---

!!?
BASTARD... WHOSE WOMAN ARE YOU TRYING TO FLIRT WITH...?


SHOULD I CUT YOU UP? HM?
WAIT, RYU-CHAN!
THIS MUST BE THE RUMORED JAPANESE YAKUZA!!
NO! I'M NOT FLIRTING! I'M LOOKING FOR A PLACE CALLED GANESHA!!


Thank you!! Even though you're in the yakuza, you're a very good person!!
THANK YOU VERY MUCH!!
WOW!!
WHO'S IN THE YAKUZA!?

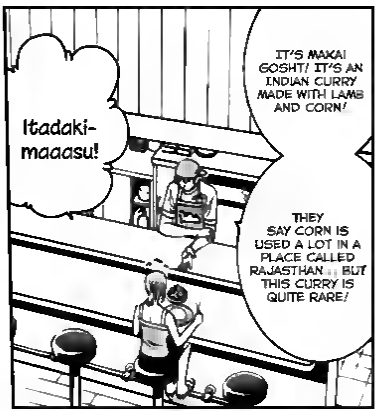

V_YES!! I'M AGAINST VIOLENCE!
HUH? GANESHA?

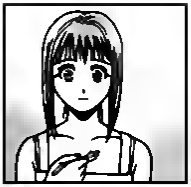
.....

JUST KEEP ON GOING!
IN THAT CASE, JUST GO STRAIGHT DOWN THIS ROAD!
!

I HATE THOSE YANKEES.
WHY DID YOU LIE TO HIM ...?
POOR GUY
... RYU-CHAN ...
BESIDES---
WELL, SOMEONE INTEREST-ING JUST APPEARED ...
THOSE THICK HANDS...
NO DOUBT THOSE ARE THE HANDS OF A COOK ...
?
Yui--- Let's eat---!

Wow! ♥
And corn!

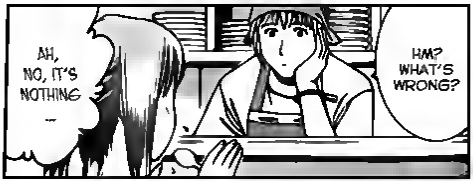

Itadaki-maaasu!
IT'S MAKAI GOSHT! IT'S AN INDIAN CURRY MADE WITH LAMB AND CORN!
THEY SAY CORN IS USED A LOT IN A PLACE CALLED RAJASTHAN... BUT THIS CURRY IS QUITE RARE!



.....

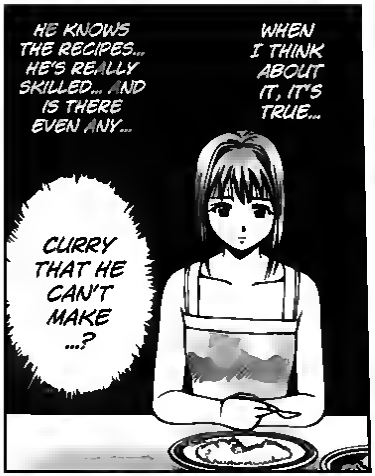
Mm! This is really good!
The meat is really soft, and the texture of the corn is the best---!

.....
OK...


AH, NO, IT'S NOTHING ...
HM? WHAT'S WRONG?

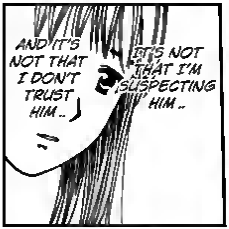
I DUNNO WHAT KIND OF GUY IS COMING, BUT WE'LL MANAGE SOMEHOW!
WELL . IF IT'S ABOUT THE PHONE CALL, DON'T WORRY ABOUT IT.

BUT ACTUALLY...
I'M.. WORRIED ABOUT THAT TOO.


HE KNOWS THE RECIPES... HE'S REALLY SKILLED... AND IS THERE EVEN ANY...
WHEN I THINK ABOUT IT, IT'S TRUE...
CURRY THAT HE CAN'T MAKE ...?

I THINK
THERE MUST BE SOMETHING ELSE IN IT ...

BUT---


AND IT'S NOT THAT I DON'T TRUST HIM..
BUT IT'S NOT THAT I'M SUSPECTING HIM..

STILL HIDING SOMETHING...? MAKITO---
ARE YOU REALLY...

MAKAI GOSHT: SERVING FOR 4

SALAD OIL.....2TBSP

[A]
- CLOVES.....2
- CARDAMOM.....2
- CINNAMON.....1CM
- MACE.....1

BONELESS LAMB.....1KG

ONION.....2
GINGER.....1
GARLIC.....1

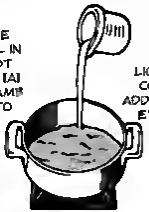
[B]
- GREEN CHILI.....3
- TURMERIC POWDER.....1TSP
- CHILI POWDER.....1/2TSP

CORIANDER POWDER 3TBSP

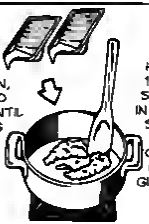
[C]
- CORN.....100G
- YOGURT.....1CUP
- SALT.....1TSP
- CASHEWS.....3TBSP

FRESH CREAM.....1/3CUP

[3] HEAT UP THE REMAINING OIL IN ANOTHER POT AND STIR FRY [A] ADD IN THE LAMB CHOPPED INTO CHUNKS.

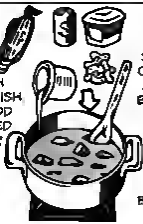


[2] WHEN IT BECOMES LIGHT BROWN, CONTINUE TO ADD WATER UNTIL EVERYTHING BECOMES PASTE

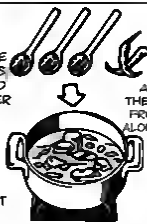


[1] HEAT UP 1TBSP OF SALAD OIL IN THE POT, STIR-FRY FINELY CHOPPED ONIONS, GINGER AND GARLIC.

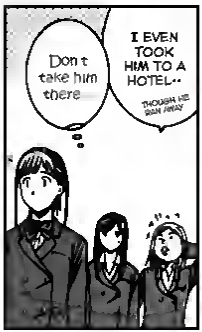
[6] ADD FRESH CREAM TO FINISH. YOU MAY ADD MORE MINCED CORIANDER LEAF AND GINGER IF YOU WISH



[5] STIR UNTIL THE OIL SEPARATES. ADD IN [C]. ADD ENOUGH WATER TO COVER THE MEAT. STEW UNTIL EVERYTHING IS THICK AND THE MEAT BECOMES SOFT



[4] ADD IN THE PASTE FROM [2] ALONG WITH [B]

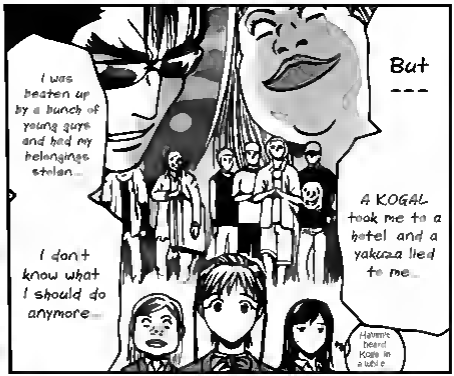


UM... ARE YOU ALRIGHT ...?

Ah...
STOP THAT--
Yuki's being nosy again...

I just wanted to go to a friend's place...
I...
Just wanted to ask for directions

All I wanted was to go to a restaurant called Ganesha...


But ---
A KOGAL took me to a hotel and a yakuza lied to me...
I was beaten up by a bunch of young guys and had my belongings stolen...
I don't know what I should do anymore...
Hahmm, beard. Koala in a tube

NO!! THE KOGAL FROM YESTERDAY!!?
ZAH
AH.
UM...
MY GOD...
UFUFU FUFU, WE MEET AGAIN, DARLING ♥
GANESHA IS...
WHERE I LIVE...
HUH...?
Wait a second, dad...

YUI ...?
SONEZAKI
REALLY!? Seriously!?
Could it be that your name is ---
I'm Ryan Woodgate, and I came from Singapore! Pleased to meet you!!
YES!!
A FOREIGNER ~~~!!?
Your friend is...

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Addicted to Curry 67

Raw Provider: raw1st

Translation, cooking, and the

Editing: [illegible]

Typesetting: [illegible]

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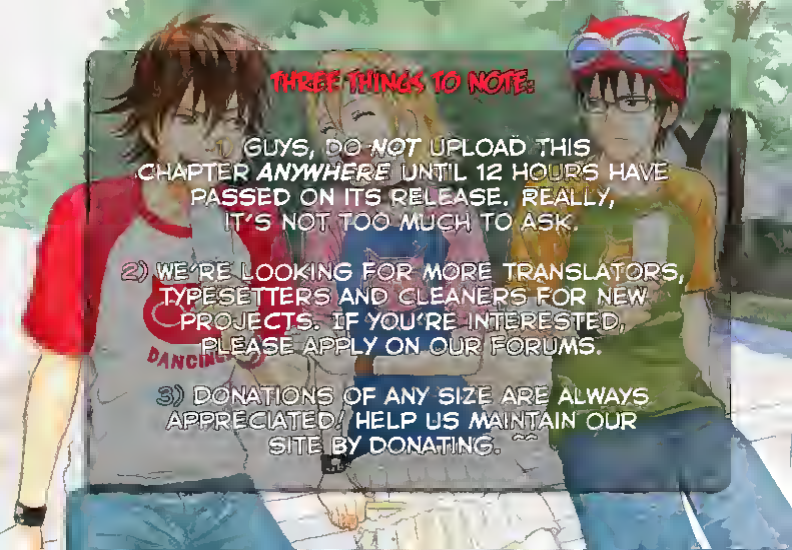
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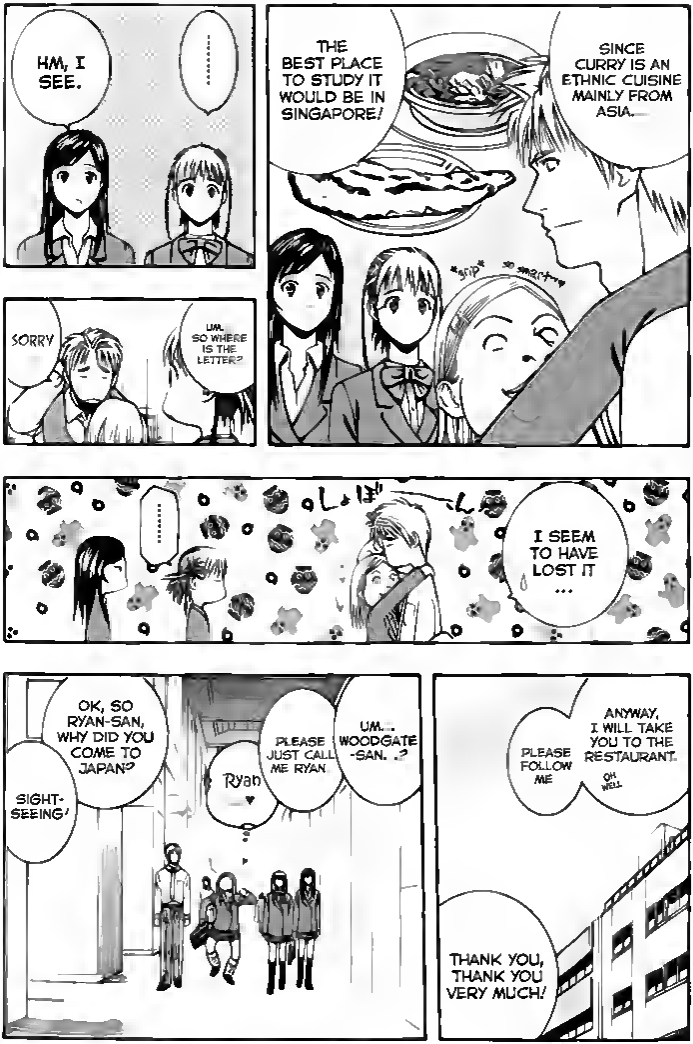
2) WE'RE LOOKING FOR MORE TRANSLATORS, TYPESETTERS AND CLEANERS FOR NEW PROJECTS. IF YOU'RE INTERESTED, PLEASE APPLY ON OUR FORUMS.
3) DONATIONS OF ANY SIZE ARE ALWAYS APPRECIATED! HELP US MAINTAIN OUR SITE BY DONATING. ^^

CHAPTER 68:
THE MAN WHO CROSSED THE OCEAN AND HAINANESE CHICKEN RICE

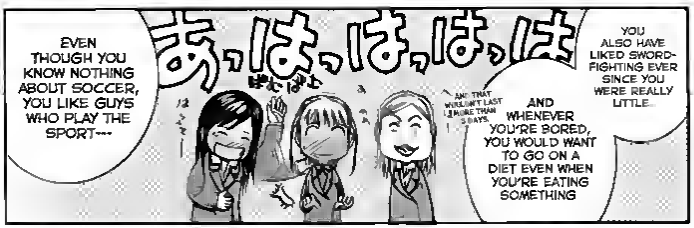
DAD'S FRIEND ...
IS A FOREIGNER ---!?
SMILE
MY NAME IS RYAN WOODGATE! NICE TO MEET YOU!
HUH?
OH! THAT'S RIGHT! I HAVE A LETTER FROM SOUICHIROU!
SO HEAVY
RUMMAGE
So you met up with dad!?
YEAH. ?
WHERE IS HE RIGHT NOW...?
SO STRONG
WHAT? HE DIDN'T TELL YOU?

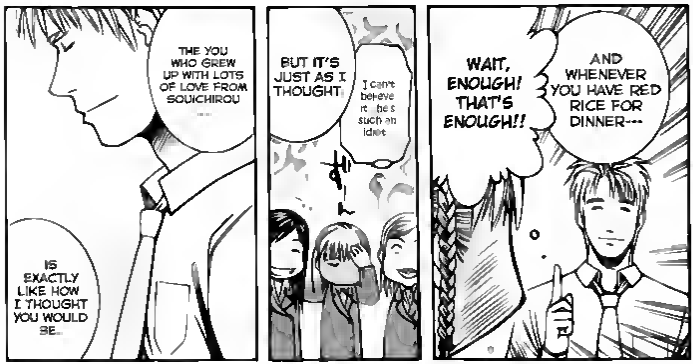
SI...
HE'S IN SINGAPORE!
YES. HE SAID THAT HE IS GOING TO STUDY MAKING CURRY ALL OVER AGAIN!
SINGA-PORE!?
THAT'S WHY, IN ADDITION TO CHINESE CURRY, INDIAN CUISINE, AND OTHER ETHNIC COOKING, THERE IS A WIDE RANGE OF OTHER CUISINES, INCLUDING FRENCH AND ITALIAN.
SINGAPORE IS A MULTI-CULTURAL SOCIETY, WITH PEOPLE FROM CHINA, INDIA, MALAYSIA, ARABS, AMONG OTHERS.
WHY IS HE GOING ALL THE WAY TO SINGAPORE FOR THAT!?
WOULDN'T DATE BE BETTER?
YOUR FATHER IS PRETTY EXTRAORDINARY, LIKE ALWAYS
He's doing something weird like that again
AT LEAST GET IN TOUCH
YES.
THERE ARE MORE VARIETIES OF CURRY TO STUDY FROM IN SINGAPORE
ALTHOUGH I WOULDN'T KNOW


HM, I SEE.
.....
THE BEST PLACE TO STUDY IT WOULD BE IN SINGAPORE!
SINCE CURRY IS AN ETHNIC CUISINE MAINLY FROM ASIA...
SIP
SLURP
SORRY
UM, SO WHERE IS THE LETTER?
.....
I SEEM TO HAVE LOST IT ...
OK, SO RYAN-SAN, WHY DID YOU COME TO JAPAN?
SIGHT-SEEING!
Ryan
PLEASE JUST CALL ME RYAN.
UM... WOODGATE -SAN. .?
PLEASE FOLLOW ME
ANYWAY, I WILL TAKE YOU TO THE RESTAURANT.
OH WELL
THANK YOU, THANK YOU VERY MUCH!

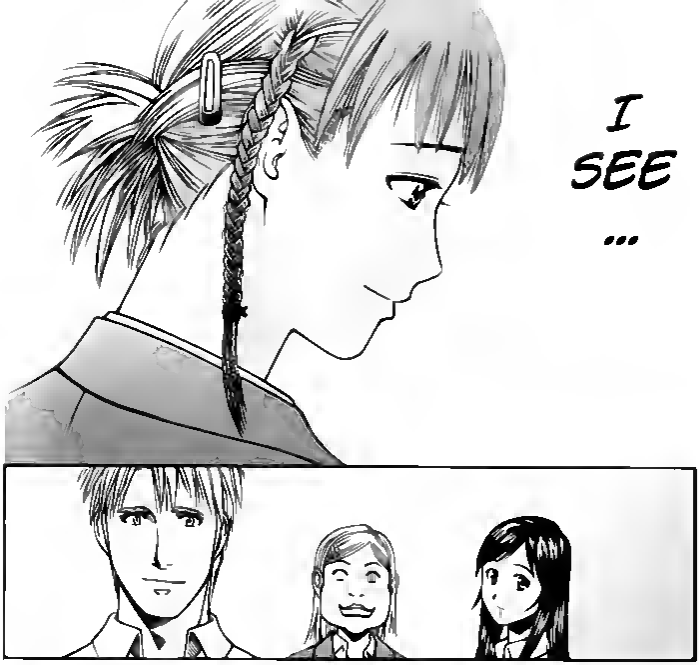
I HEARD A LOT ABOUT JAPAN, AND HOW IT'S A BEAUTIFUL COUNTRY WITH ALL FOUR SEASONS ...
SO I'VE ALWAYS WANTED TO COME VISIT.
EVER SINCE I WAS LITTLE, THERE HAS BEEN A LOT OF JAPANESE PEOPLE AROUND ME... SOUICHIROU WAS ONE OF THEM TOO.
BESIDES ...
I REALLY WANTED TO MEET YUI-SAN AT LEAST ONCE.
WHAT ABOUT ME? WHAT ABOUT ME?
HUH?
IT'S CLOSE TO THE EQUATOR, SO IT'S HUMID AND HOT ALL YEAR LONG
SINGAPORE DOESN'T HAVE FOUR SEASONS?
WAIT... WHAT KIND OF STORIES ?
FOR EXAMPLE ---
LET'S SEE.
AND GRADUALLY I STARTED TO BECOME INTERESTED.
SOUICHIROU WAS TALKING ABOUT YOU EVERYDAY IN SINGAPORE.
HE WAS TELLING ME STORIES ALL THE TIME OF YOU FROM WHEN YOU WERE A CHILD, ALL THE WAY UP UNTIL NOW...

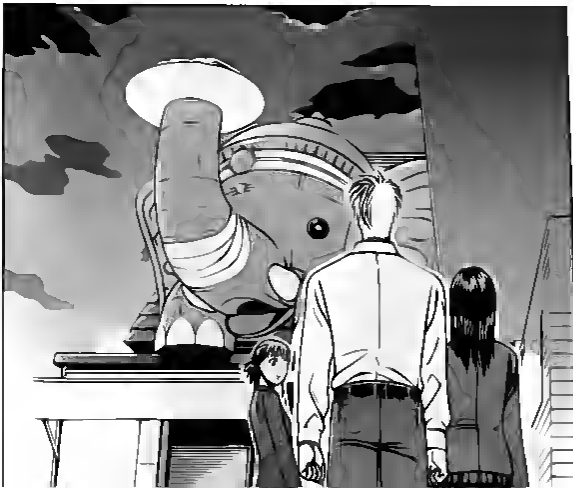
LIKE HOW YOU USED TO WET YOUR BED ALL THE WAY UNTIL FIFTH YEAR ELEMENTARY SCHOOL.
BUH!
GYAHAHA HAHAHA HAHAHA HAHAHA!!
W WET THE..!
EVEN NOW I DO IT ONCE IN A WHILE!
.....


あっはっはっはっはっは
はじまり
EVEN THOUGH YOU KNOW NOTHING ABOUT SOCCER, YOU LIKE GUYS WHO PLAY THE SPORT---
AND WHENEVER YOU'RE BORED, YOU WOULD WANT TO GO ON A DIET EVEN WHEN YOU'RE EATING SOMETHING
NO THAT WOULDN'T LAST LONGER THAN 3 DAYS
YOU ALSO HAVE LIKED SWORD-FIGHTING EVER SINCE YOU WERE REALLY LITTLE...


THE YOU WHO GREW UP WITH LOTS OF LOVE FROM SOUICHIROU
IS EXACTLY LIKE HOW I THOUGHT YOU WOULD BE...
BUT IT'S JUST AS I THOUGHT
I can't believe it...he's such an idiot
WAIT, ENOUGH! THAT'S ENOUGH!!
AND WHENEVER YOU HAVE RED RICE FOR DINNER---

A VERY CHARMING GIRL....!
!
AH...
IF HE REALLY CARED ABOUT ME, HE WOULDN'T JUST LEAVE WITHOUT GIVING ME AN ADDRESS...
No! That's not true!
Souichirou has always been worried about you!
AND NOW... IF HE LOSES THE RESTAURANT, YOU WILL BE VERY SAD...
HE MAY NOT KNOW HOW TO EXPRESS HIS FEELINGS... BUT HE IS ALWAYS THINKING ABOUT YOU!
SO IN ORDER TO SEE YOUR SMILE... AND TO CONTINUE THE CURRY HOUSE, HE'S WORKING VERY HARD IN HIS STUDIES!
AND HE HAS NEVER STOPPED LOVING YOU!
PLEASE DON'T FORGET ABOUT THAT FACT...
.....
AH...
HE REALLY SUCKS AT EXPRESSING IT...
BUT...

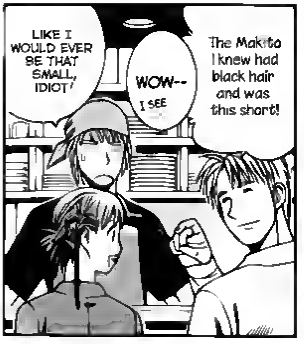

I
SEE
...



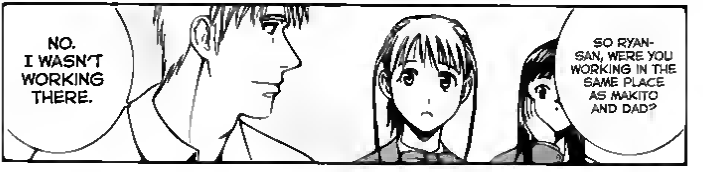
THANK YOU.
COME IN!
OH... GREAT ...!
Welcome ---
AH, YUI-CHAN!
WELCOME BACK
MAKITO ...
Ah! Yui, you're back! Come take a look at this!!
THE CURRY HOUSE IS IN BUSINESS?
HAHA... THERE'S A STORY BEHIND IT
UM...
AH, A CUSTO-MER?
EH?
I'M BACK, MUKAI -SAN.
WELCOME!
HUH?

Look! This!
WHAT IS IT?
DON'T YOU THINK THIS GIRL LOOKS LIKE YOU?
MIKA! SAID YOU TWO LOOK ALIKE, SO HE BROUGHT THIS HERE
SHE REALLY DOES-
HER BOOBS ARE HUGE.
UWAH--- UWAH--- UWAH---!
WHY DID YOU SHOW IT TO HER!?
HUH? WHY NOT?
They are the worst.
AH! NO...
MAKITO ...?
?

Makito!! It is you after all!!!
It's been a long time! I'm Ryan! I wanted to see you!!
R...RYAN...? RYAN...RYAN-WOOD? SOME-THING...?
IT'S WOODGATE ...
Woah--- Haven't seen you in a while! What are you doing here!?
I'm here for sightseeing! What are you doing here, Makito!?
What, you ask? I'm here to make curry!
YOU SHOULD KNOW BY JUST LOOKING!
.....
HUH? WAIT A SECOND, DON'T TELL ME ..
YES!
YOU'RE THAT FRIEND OF SOU-SAN...


LIKE I WOULD EVER BE THAT SMALL, IDIOT!
WOW--
I SEE
The Makito I knew had black hair and was this short!

You sure have changed!
Ah-- but I never expected to see you in a place like this, Makito!


NO. I WASN'T WORKING THERE.
SO RYAN-SAN, WERE YOU WORKING IN THE SAME PLACE AS MAKITO AND DAD?

I see ...

THAT'S WHY I REMEMBER SOUICHIROU AND MAKITO BEING THERE VERY WELL!
YOU WERE GETTING IN THE WAY ALL THE TIME
BUT MY OLDER BROTHER WAS, SO I WENT THERE TO VISIT A LOT.
WOW--

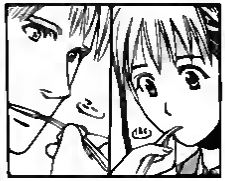
THEN PERHAPS ---
WHAT DO YOU WANT BY SAYING "SOME-THING?"
ANYTHING IS FINE
IT'S BEEN A WHILE, SO PLEASE MAKE SOMETHING FOR ME.
SO RYAN-SAN HAS BEEN FRIENDS WITH MAKITO SINCE HE WAS IN SINGAPORE ...

THE REAL REASON MAKITO IS CHASING AFTER SAKUMA SATOSHI---
THIS PERSON HERE...
MAY KNOW THE ANSWER TO IT---
HERE IT IS!
EAT UP!

Oh! This is ---

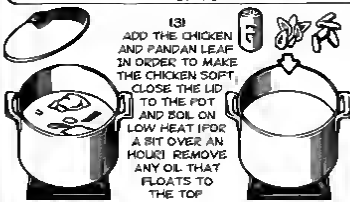
HAINANESE CHICKEN RICE! IT'S THE MOST POPULAR ITEM AT FOOD STALLS IN SINGAPORE!
THE RICE IS COOKED USING THE WATER THAT WAS USED TO BOIL THE CHICKEN SO THE TASTE OF THE CHICKEN WITHIN IS SUPERB!
ADD IN AS MUCH SOY SAUCE AND CHILI SAUCE AS YOU WANT, AND YOU CAN EAT IT WITH EVERYTHING MIXED TOGETHER! IT'S GOOD!
HUH? HAINAN... WHAT?
HAINANESE CHICKEN RICE!!

The chicken is so soft... And the soy sauce dipping has a really familiar yet profound taste!!
Wow, it's so good ---!!
It's so simple, but so tasty---



HAINANESE CHICKEN RICE (SERVING FOR 4)

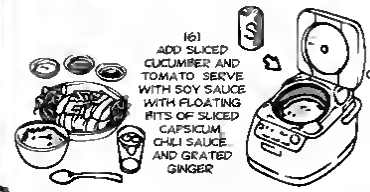
IF YOU WANT TO BE EXTRAVAGANT... USE TWO PORTIONS OF CHICKEN. ONE IS USED TO MAKE THE BROTH, AND THE OTHER IS FOR EATING. THE CHICKEN TASTES THE BEST WHEN THE FLAVOR DOES NOT OOZE OUT. FOR THE CHICKEN TO BE EATEN, BOIL IT WITH SALT AND PEPPER.



(3) ADD THE CHICKEN AND PANDAN LEAF IN ORDER TO MAKE THE CHICKEN SOFT. CLOSE THE LID TO THE POT AND BOIL ON LOW HEAT FOR A BIT OVER AN HOUR! REMOVE ANY OIL THAT FLOATS TO THE TOP

(2) PUT ENOUGH WATER TO COVER UP THE CHICKEN INSIDE A BIG POT AND BOIL IT. ADD SLICED GINGER AND GARLIC ALONG WITH PEPPER. THE WATER SHOULD BOIL IN 3 TO 4 MINUTES

(1) RUB BOTH THE INSIDE AND OUTSIDE OF THE CHICKEN WITH SALT AND LEAVE IT FOR ABOUT AN HOUR.



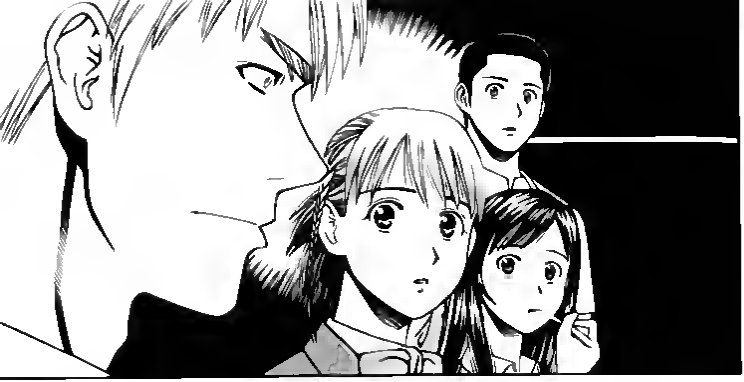
(6) ADD SLICED CUCUMBER AND TOMATO. SERVE WITH SOY SAUCE WITH FLOATING BITS OF SLICED CAPSICUM, CHILI SAUCE, AND GRATED GINGER

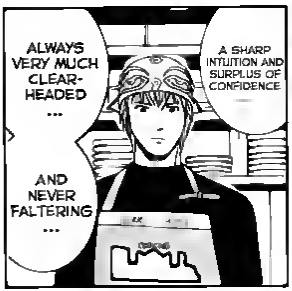
(5) FILTER OUT THE BROTH FROM WHAT'S LEFT OVER IN THE POT AND USE IT TO MAKE THE RICE. ADD A PINCH OF SALT TO IT

(4) TURN OFF THE HEAT AND COOL THE CHICKEN. TAKE IT OUT WHEN IT'S NO LONGER WARM

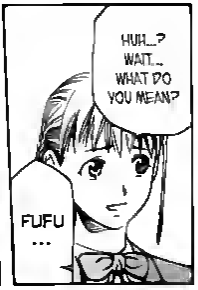
*1 CAN BE REPLACED WITH JAPANESE RICE. BOIL IT SO THAT IT BECOMES HARDER
*2 CAN BE REPLACED WITH CORIANDER OR SPRING ONION
*3 CAN BE REPLACED WITH NORMAL SOY SAUCE.

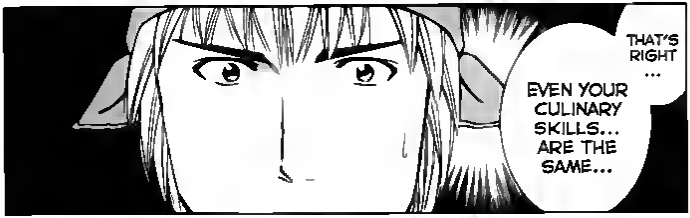
CAN I ASK ONE QUESTION ...?
BUT ...
I CAME ALL THE WAY FROM SINGAPORE TO ENJOY JAPANESE CULTURE.
This is very good!
Mm! Mm, mm!
うまっ
DEJECTED
I JUST WANTED TO SPITE YOU!
KE KE KE!
I SEE
BUT WHY ARE YOU SERVING ME A FAMOUS DISH FROM SINGAPORE ...?
WHAT IS THE REAL REASON YOU'RE HERE?
YOU CAME FOR SIGHTSEEING? DON'T MAKE ME LAUGH ..
LET'S BE HONEST, RYAN...




ALWAYS VERY MUCH CLEAR-HEADED ...
AND NEVER FALTERING ...
A SHARP INTUITION AND SURPLUS OF CONFIDENCE

YOU HAVEN'T CHANGED AT ALL, MAKITO.
RYAN-SAN ...?


HUH...? WAIT... WHAT DO YOU MEAN?
FUFU ...


THAT'S RIGHT ...
EVEN YOUR CULINARY SKILLS... ARE THE SAME...

MY LUGGAGE AND COAT WERE ALL STOLEN ...
BUT I'M GLAD I PROTECTED THIS WITH MY LIFE...

I CAME TO JAPAN WITH THE FAINTEST HOPE—
WHILE THINKING THAT I PROBABLY WON'T GET WHAT I WANTED.
THE REAL REASON THAT I'M HERE...
IS SO THAT I CAN HAVE MY REVENGE ---
TO HAVE A MATCH WITH YOU, MAKITO---!!

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Raw Provider: raWist

Translation cookie: Jon the Cleaner Hi

Typesetting: RaiM Kat Jet

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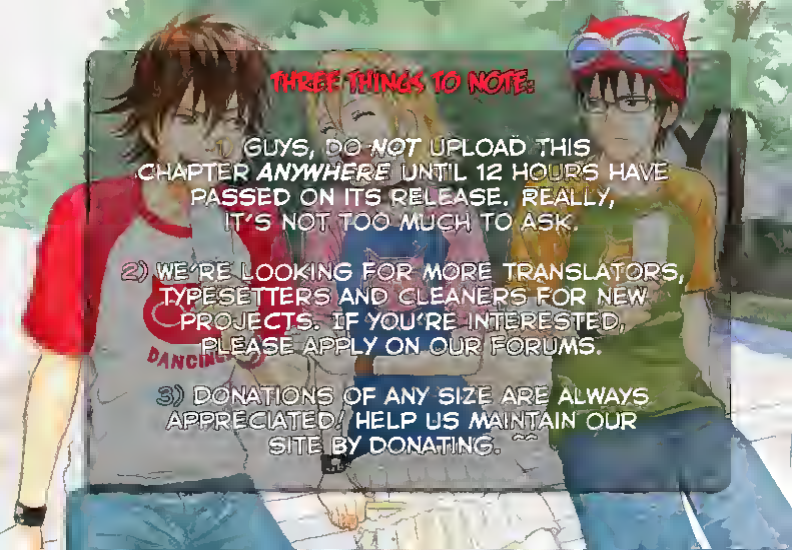
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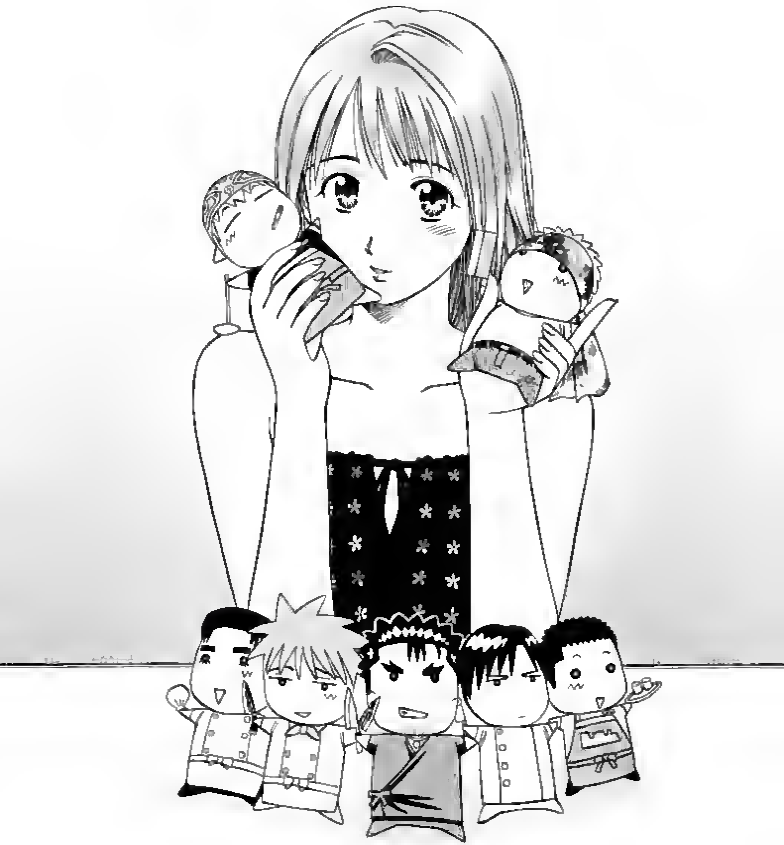
3) DONATIONS OF ANY SIZE ARE ALWAYS APPRECIATED! HELP US MAINTAIN OUR SITE BY DONATING. ^^

CHAPTER 69: SULKING MAKITO AND RYAN'S BLUNDER



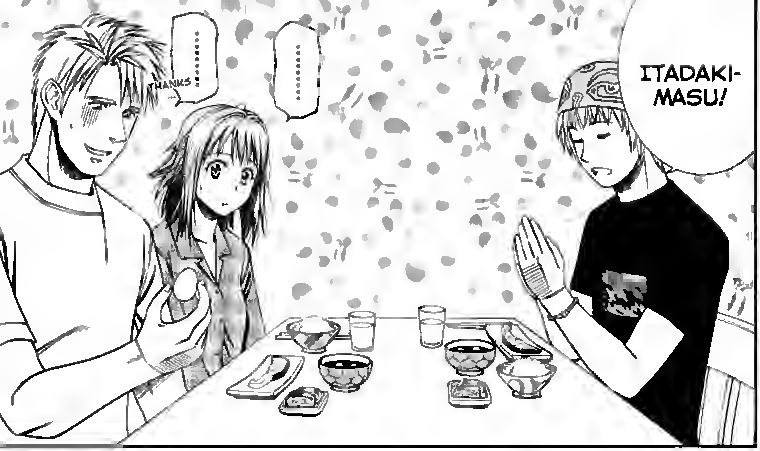
THE REAL REASON THAT I CAME HERE...
IS SO THAT I CAN HAVE MY REVENGE ---
TO HAVE A MATCH WITH YOU, MAKITO ---!!
G...

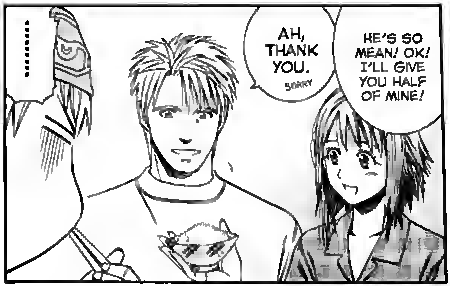
And what about the fate of the beautiful girl - me - wavering between the love from them!?
A final confrontation of two men!! What happened in the past between the two!?
THIS IS HIS REVENGE TO YOU ...
IT'S A MATCH! MAKETO ---!!
TN: A PLAY ON WORDS HERE. MAKE/MAKERU MEANS TO LOSE IN JAPANESE.
R... REALLY ...? HAHA...
SO COOL♥ AS expected of my darling♥
IT'S MAKITO!!
SO COOL!! he's sooo cool...!♥
GYAAAAAH!!

DON'T SAY SUCH BAD JOKES!!!
YEAH, I WAS KIDDING!
I DON'T REMEMBER EVER DOING ANYTHING TO YOU.
WHAT DO YOU MEAN BY REVENGE ...
I REALLY CAME FOR SIGHTSEEING THIS TIME
I AM NOT LYING.
SOUICHIRO SAID THERE WOULDN'T BE ANYONE HERE IN THE CURRY HOUSE, SO I CAN USE IT AS A HOTEL.
AND WHAT'S WITH THAT KNIFE? I THOUGHT YOU CAN'T COOK?
YEAH, I LEARNED TO COOK A BIT AFTER THAT!
IS IT FINE?
It's only a joke...
THAT SCARED ME...
BUT IT SEEMS LIKE THAT'S NOT THE CASE
SO I'LL BE LOOKING FOR A HOTEL NOW.
AH. .
THIS KNIFE IS A GIFT FROM THE PERSON WHO TAUGHT ME...
SO IT'S MY TREASURE ...

NOTHING WILL CHANGE MUCH IF WE HAVE ONE MORE PERSON..
AND I WANT TO ASK ABOUT DAD IN SINGAPORE ...
BESIDES ALL OF YOUR MONEY WAS STOLEN RIGHT?
HUH..? BUT..
IT'S TOTALLY FINE FOR YOU TO STAY HERE!
UGH..!
THERE'S AN EMPTY ROOM ON THE SECOND FLOOR, SO YOU CAN USE IT THIS WAY
Is it ok!? I'm very grateful!!!
HOW ABOUT IF YOU SLEEP WHILE HUGGING THAT PORNO BOOK YOU SHOWED ME JUST NOW?
フーん
WAIT A SECOND! HOW COME WHILE I SLEEP IN THE KITCHEN, THAT GUY GETS TO GO TO THE SECOND FLOOR ..?
NO WAY!
THAT'S BECAUSE RYAN-SAN WON'T BE ATTACKING ME IN MY SLEEP
.....
ぼてぇん
.....
THAT'S WHY YOU SHOULD TRY SHAVING IT TO HER
HA HA HA!

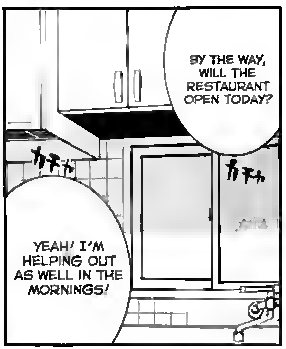
Good morning, Yui!
MOR-NING.
Good morning ---
YUI..!? RYAN!?
Yes, very much so!
Morning~ Ryan, did you sleep well last night?
TN: MAETO IS UPSET THAT THOSE TWO ARE NO LONGER CALLING EACH OTHER "-SAN"
IT'S YOUR BREAK-FAST.
HUH?
HERE YOU GO.
I SEE
It was really fun!
In the end, we talked until 2AM last night--


ITADAKI-MASU!
THANKS!
.....
.....


.....
AH, THANK YOU.
SORRY
HE'S SO MEAN! OK! I'LL GIVE YOU HALF OF MINE!

IT'S RAW!
THAT'S SO MEAN! WHY DOES RYAN ONLY GET A BOILED ONE ~~~!?

Don't feel bad! I can't just do nothing while staying here!
Then I'll help too!
ALTHOUGH I PROBABLY CAN'T DO ANYTHING...
Really? Thank you-♥ You're such a good person, Ryan!
BUT YOU CAME HERE TO SEE THE SIGHTS
I FEEL BAD...
It is!
That's not true!


BY THE WAY, WILL THE RESTAURANT OPEN TODAY?
YEAH! I'M HELPING OUT AS WELL IN THE MORNINGS!

Thank you!
KEH. OF COURSE IT DOESN'T, IDIOT.
Yeah! It does! Perfectly!
DOES IT FIT ME?
SHUT UP, I DON'T NEED TO HEAR IT!
THOSE TWO ARE GETTING ALONG REALLY WELL...
AHAHAHA! NO WAY...
KUH ...!
JUST A BIT.
IT'S FINE!
BUT MAKITO'S JEANS ARE NOT LONG ENOUGH.
YOUR LEGS ARE TOO LONG
HE'LL MESS THINGS UP SOON!!
Hmph ...
SINCE THE BEGINNING, HE WAS NOT THAT GREAT OF A COOK...
We'll be opening!
Alright!

Welcome ---!
Hello ---!
LOVE
RING
RING
Right about now...
Go all out with your mistake!
Thank you.
Ah, he knows Japanese ---!
SO GOOD!
Wow! What? A new guy is working here!?
A FOREIGNER!?
Kya... he's so cool...♥
Daa-arling♥
About now...
EVERYONE'S LOOKING!
Kyaah... he's so handsome ...♥
UH... UM...
Right about now...
KYAA
SO COOL~♥
Now!

THAT'S WEIRD...
Why is the person doing all the hard work stuck in this corner ?
He's not doing anything, yet...
SINGAPORE
WHERE DID YOU COME FROM?
KYAAH
!
So weird ...
THE IDIOT FINALLY REVEALED HIMSELF!! THERE GOES HIS POPULARITY!!
HE'S DONE IT!!!
I'M REALLY SORRY
NO, IT'S
ARE YOU OK?
YES
HOUSE
I'M REALLY SORRY!!
OH NO--- I'M SOAKED ---
OH! I'M SORRY!! ARE YOU ALRIGHT!?
RYAN!?

It's nothing ...♥
I'M SORRY...
WHAT ARE YOU DOING, MAKITO-SAN
WHAT THE HECK!!!
AH ...
OH!
In that case, I'll try it too...
SOMETHING'S WRONG!! IT'S NOT SUPPOSED TO BE LIKE THIS..

Aimu
So-li-♥
TN: HE'S SAYING "I'M SORRY" IN A JAPANESE ACCENT
GUH ...
DIE!!!
I'M SORRY
I'M SORRY
THIS IS THE WORST
WHY ...?
MAKITO -SAN...?

MAKITO— ONE SAMOSA, ONE SEEKH KEBAB, AND ONE SPINACH CHICKEN CURRY—
!
WOAH...! SO DARK ...!!
どよん
UFU FUFU FUFU FUFU FU
OH WELL. OH WELL. EITHER WAY NO ONE LIKES ME.
.....
.....
どよん
UFU FUFU FUFU FUFU FU...
WHAT..? WHAT HAPPENED HERE .? SO DARK
THOSE ARE HIS GOOD POINTS ...
HE'S HANDSOME AND HAS A GOOD SENSE OF STYLE— EVEN SO, HE'S HUMBLE, KIND, AND GENTLEMAN-LIKE ...
ALTHOUGH A BIT CLUMSY
BUT ...
OF COURSE YOU'RE NO MATCH FOR HIM!
WHAT CAN YOU DO!? RYAN IS GOOD LOOKING! HE WOULD BE POPULAR!
ぼわわわ...
She's adding fuel to the fire
WHAT, ARE YOU SULKING!? YOU'RE NOT A KID, YOU KNOW!
Grr ...

YOU'RE THE ONLY ONE WHO CAN MAKE THE CURRY HERE!
I KNOW MORE ABOUT ...
CURRY HOUSE
COOKING
NO MATTER WHAT, IN THE END, WE ALL HAVE TO DEPEND ON YOU!
YOUR GOOD POINTS!
.....
RIGHT?
CAN I SLEEP ON THE SECOND FLOOR FROM TONIGHT ON?
SURE! IF YOU'RE IN THE SAME ROOM AS RYAN!
OH WELL

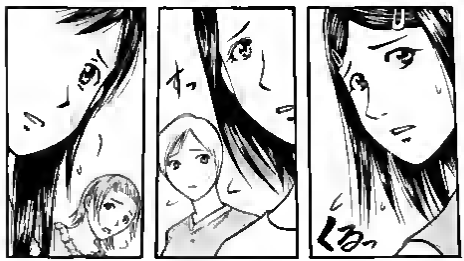
復讐
IN THAT CASE, I'LL JUST BEAR IT BACKSTAGE!!
COOKING
This girl is the most mature one around
KANJI ON THE RIGHT READ WAL...
WOAH!
AH...
AH... I'M SORRY. PLEASE FORGIVE ME...
WHAT A THING YOU JUST DID, BROTHER...
BROTHER, DO YOU KNOW ABOUT HAISHANROU...?
IT'S A FAMOUS CHINESE RESTAURANT THAT IS ONE OF THE BEST IN THE KANSAI AREA.
HAISHAN-ROU'S SHRIMP DUMPLINGS BECAME CURRY DUMPLINGS

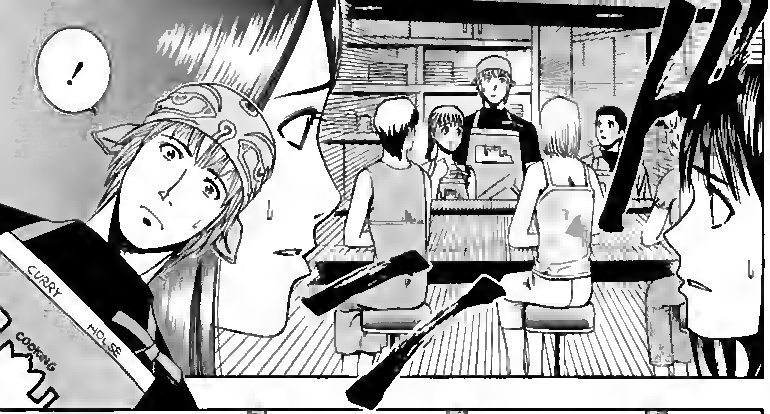
WHAT ARE YOU GOING TO DO ABOUT THIS...?

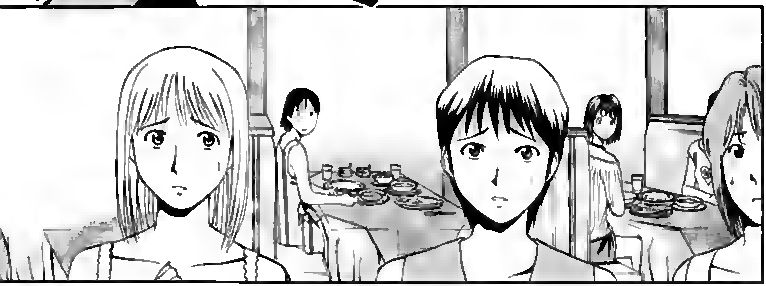
I WENT THROUGH THE TROUBLE OF BUYING THIS AS A SOUVENIR FROM OSAKA FOR MY BRO, WHO'S INTO CHINESE FOOD
DO YOU KNOW WHAT THAT MEANS, BROTHER? THIS STUFF IS DIFFERENT FROM WHAT YOU HAVE HERE.
OR MAYBE... THIS BROTHER FROM THE CURRY HOUSE WILL LET US EAT SOME CHINESE FOOD THAT'S EVEN BETTER..?

WHAT'S GOING ON? WHAT HAPPENED...?
WOAH

OH? WHAT WILL YOU DO THEN?
AH... WELL...
HM?




!
CURRY
HOUSE
COOKING



STEP ASIDE, RYAN! LEAVE IT TO ME...I WON'T LOSE!
AS I THOUGHT, IN THE END, IT'S MY TURN ...
CURRY
HOUSE
COOKING

THEIR GAZE REQUESTING FOR HELP IS THE PROOF THAT EVERYONE THINKS THAT WAY...!!
OF COURSE!!
CURRY
HOUSE
COOKING

IN THE END, WE ALL HAVE TO DEPEND ON YOU!

I WILL TAKE RESPONSIBILITY ...
THIS IS CAUSED BY MY OWN MISTAKE ...
!
I UNDERSTAND.
BUT... WHAT CAN YOU DO ...
I WILL SHOW YOU...
CHINESE COOKING... IN A CURRY HOUSE...
COOKING

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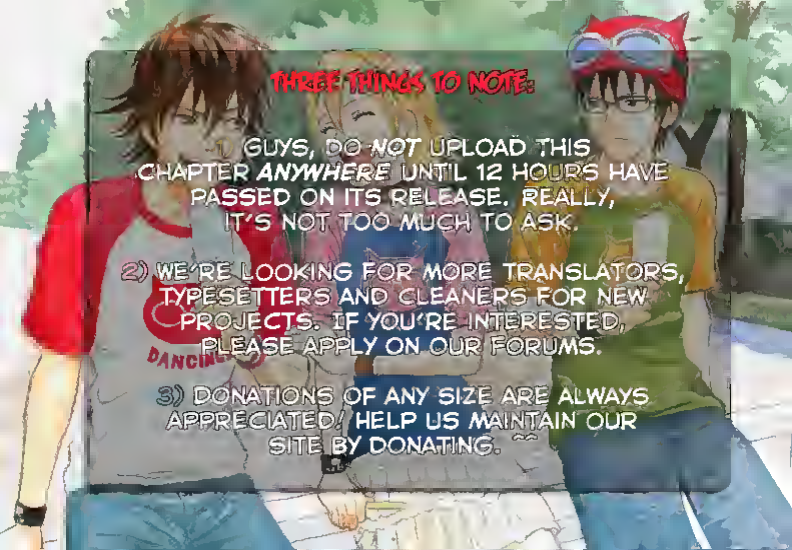
Addicted to Curry 61
Raw Provider: raWist
Translation: cookie-on-fire
Cleaning: Hairi
Typesetting: ReM
WE'RE ALWAYS LOOKING FOR MORE STAFF!
CHECK OUT OUR SITE FOR NEW RELEASES AND OUR FORUMS FOR MORE INFORMATION AND HOW TO APPLY.
SHOW YOUR SUPPORT BY BUYING THE OFFICIAL VOLUMES WHEN AVAILABLE

VISIT US AT: HTTP://TRINITYBAKUMA.COM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1) GUYS, DO NOT UPLOAD THIS CHAPTER ANYWHERE UNTIL 12 HOURS HAVE PASSED ON ITS RELEASE. REALLY, IT'S NOT TOO MUCH TO ASK.
2) WE'RE LOOKING FOR MORE TRANSLATORS, TYPESETTERS AND CLEANERS FOR NEW PROJECTS. IF YOU'RE INTERESTED, PLEASE APPLY ON OUR FORUMS.
3) DONATIONS OF ANY SIZE ARE ALWAYS APPRECIATED! HELP US MAINTAIN OUR SITE BY DONATING. ^^

CHAPTER 70:
CHINESE CUISINE IN A CURRY HOUSE AND CHICKEN CURRY

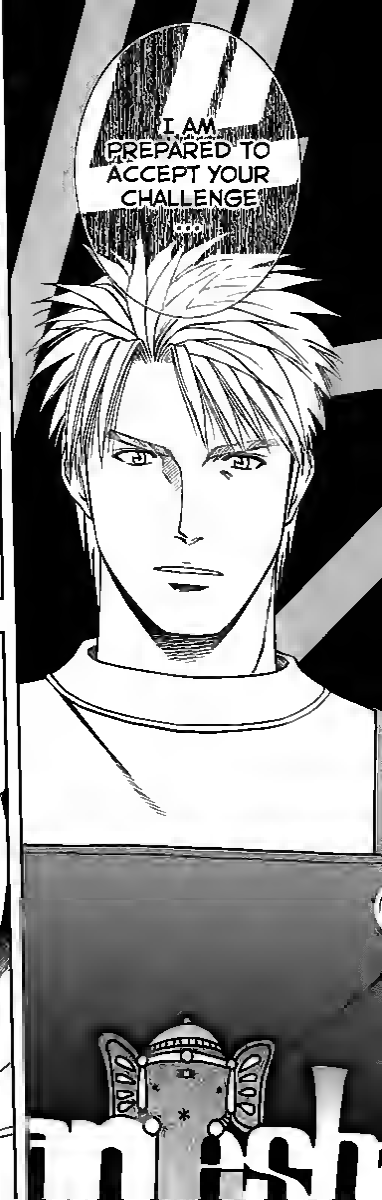
I WILL SHOW YOU...
CHINESE FOOD...
COOKING
IN A CURRY HOUSE ...!
FROM A CURRY HOUSE YOU SAY...?
.....

HAH!
WHAT IS THIS!? YOU'RE PLANNING TO ACTUALLY MAKE CHINESE FOOD!? UNHEARD OF!!
HOW INTERESTING! I DON'T KNOW WHAT,
BUT IF YOU WANT TO MAKE SOMETHING, THEN GO AHEAD!
HOWEVER ..!
MY BRO HERE IS REALLY PICKY ABOUT HIS CHINESE FOOD.
IF YOU HALF-ASS IT AND GET BRO ALL RILED UP...
I'LL MAKE SURE YOU NEVER HOLD A KNIFE AGAIN FOR THE REST OF YOUR LIFE..
KEEP THAT IN MIND!!
CRACK
.....
YOU ARE A VERY CARING BROTHER ....
HUH!?
THAT'S NOT IT
I UNDER-STAND ..

OI, WAIT A SECOND ...
RYAN!?
WHA...

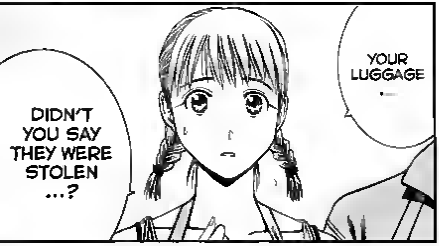
BUT... THIS IS ALL THE RESULT OF MY OWN BLUNDER...
I'M SORRY, MAKITO ...

I WILL TAKE RES-PONSIBILITY
UNTIL THE VERY END...!!

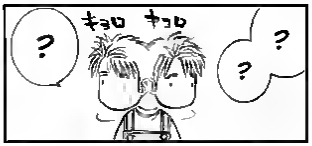

I AM PREPARED TO ACCEPT YOUR CHALLENGE!

WELL THEN...

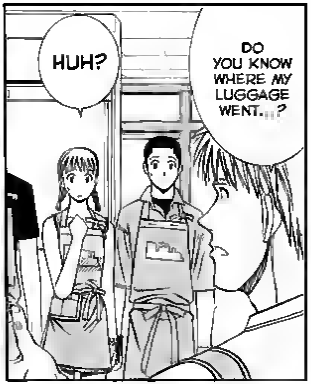
!


YOUR LUGGAGE...
DIDN'T YOU SAY THEY WERE STOLEN ...?

.....
?

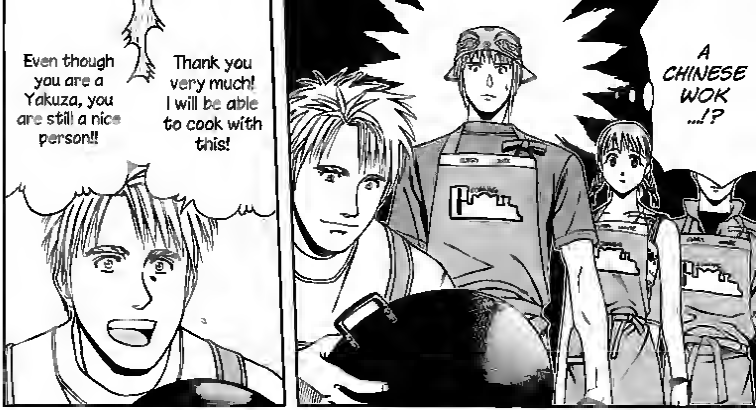

キョロ キョロ
?
?
?

!!
OH MY GOD...!!


HUH?
DO YOU KNOW WHERE MY LUGGAGE WENT...?

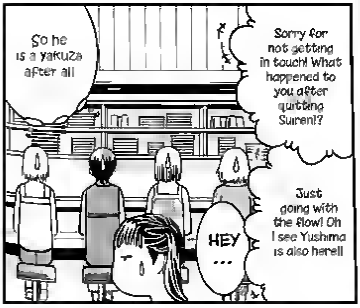
BUT JUST LEAVE IT TO ME!
OH WELL! I DON'T KNOW WHAT YOU WANT TO DO NOW,
What the heck
NO
JESUS...I COMPLETELY FORGOT...
ARE THESE HIS LUGGAGE?
STILL, WHAT CAN YOU DO ...?
BUT ...
YO!
HOOH!?
!!?
AH...

THAT'S ...
MY SUITCASE ...!!
Y...yes! Without a doubt! They're mine!!
I HAPPENED TO SEE A HOMELESS GUY CARRYING THEM THIS MORNING
SO THEY'RE YOURS AFTER ALL...
SOMETHING INTERESTING ?
Thank you!!
HM? WELL, YOU SEE
U..Udou, why do you know this guy!?
I WASN'T ORIGINALLY PLANNING TO GO OUT OF MY WAY TO BRING THEM HERE...
BUT AS I WAS THINKING ABOUT THROWING THEM AWAY...
I SAW SOMETHING REALLY INTERESTING INSIDE!
!!


Even though you are a Yakuza, you are still a nice person!!
Thank you very much! I will be able to cook with this!
A CHINESE WOK ...!?

TCH!

AH, IF IT ISN'T UDOU-SAN!!
Oh---- aren't you Iwata!? It's been a while!


So he is a yakuza after all
Sorry for not getting in touch! What happened to you after quitting Suiren!?
Just going with the flow! Oh I see Yushima is also here!!
HEY ...

SORRY ...
DIDN'T I TELL YOU THAT I'M NOT PART OF THE YAKUZA!?
THAT'S ENOUGH YOU BASTARD.

...
MAKITO ...?
IT'S BEEN BOTHERING ME SINCE YESTERDAY
THAT TIME...
THERE'S NO MISTAKING IT...
THE KNIFE HE WAS HOLDING ---
IT'S A CHINESE KNIFE...!!
DON'T WORRY, YUI ..
THIS GUY...
AND THIS TIME, A WOK...

DON'T TELL ME HE---
IF IT BECOMES NECESSARY, I'LL TAKE OVER...
CURRY HOUSE
OK...
PHEW ---
BELOW TK HE SA© THAT IN CHINESE
LET'S BEGIN!!

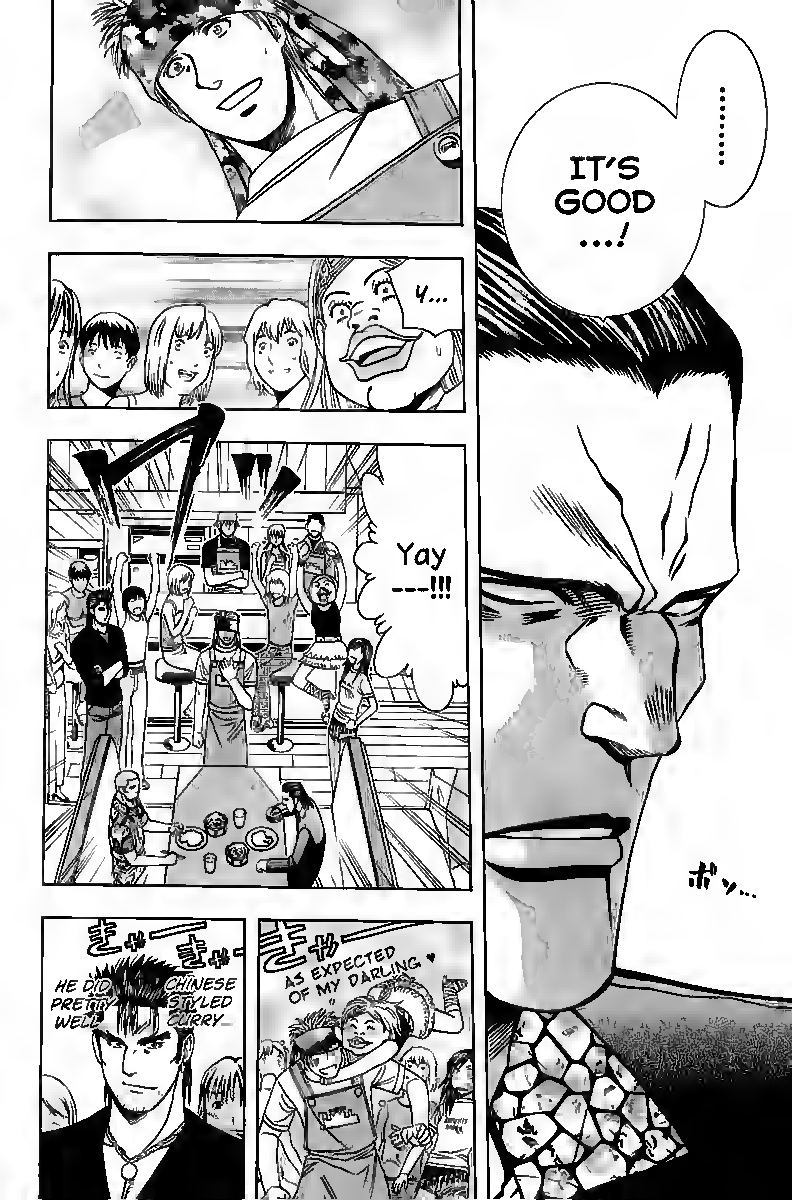
……
ギリ…

THANK YOU FOR WAITING ...
COOKING
TN: THE NAME WAS ALSO IN CHINESE
THIS IS CHINESE COOKING IN A CURRY HOUSE...
AND THE NAME IS ALSO---
CHICKEN CURRY!!
LOOKS GOOD♥

HM.
.....
HM
YES! IT'S A CHINESE-STYLED CHICKEN CURRY!
NOW THEN, PLEASE TRY IT
CURRY ...?
MM...
OH...!
CHEW
THIS IS...
BUT THE RICHNESS OF THE FLAVOR .. HAS NOT ESCAPED IN THIS CASE..
NORMALLY FOR COOKING THAT INVOLVES SIMMERING, THE FLAVORS OF THE INGREDIENTS ARE MORE OR LESS LOST TO THE SOUP
THE FLAVOR OF THE CHICKEN IS REALLY STRONG...!!
WHAT IS THIS...
ああ

PASSING THROUGH THE OIL!
!?
THIS IS A BASIC TECHNIQUE IN CHINESE COOKING.
BEFORE YOU SIMMER THE INGREDIENTS, FRY THEM IN LOTS OF OIL
THAT WAY, YOU CAN CONFINE THE FLAVORS WITHIN AND MAKE SURE NOTHING ESCAPES WHEN YOU SIMMER THEM.
YES.
PASSING... THROUGH THE OIL...!?

MAYBE THIS FACT IS NOT WELL-KNOWN IN JAPAN,
BUT OF COURSE THERE IS CURRY IN CHINESE CUISINES.
CURRY WITH RICE HAS THE SAME NAME IN CHINESE,
AND COOKING WITH CURRY POWDER IS COMMON IN SOUTHERN CHINA!
THERE ARE SOME DIFFERENCES IN THE FLAVOR,
BUT IT'S NOT THAT DIFFERENT FROM THE CURRY IN JAPAN!
HOWEVER, TO THE CHINESE, PURE CHINESE CUISINES ARE STILL THE BEST!
FOREIGN FOODS WILL NOT BE ACCEPTED BY THE COMMON PEOPLE AS EASILY AS IT DOES HERE IN JAPAN...
IN OTHER WORDS, IT ISN'T REALLY LIKE YOUR EVERYDAY COOKING...
SO HOW IS IT, BROTHER?
……
……


IT'S GOOD ...!
ボッ...
Yay ---!!!
HE DID PRETTY WELL
CHINESE STYLED CURRY
AS EXPECTED OF MY DARLING ♥

CHINESE CHICKEN CURRY (SERVING FOR 4)

2 PIECES OF CHICKEN THIGH WITH BONE

12 SMALL ONIONS

1 LARGE POTATO

1/2 SMALL CARROT

1 PIECE OF GINGER

200G OF CURRY POWDER

1/2 TEASPOONS OF SALT

3 TABLESPOONS OF COOKING ALCOHOL

TABLESPOONS OF SUGAR

CHICKEN STOCK*

*CHINESE CHICKEN STOCK IS DISSOLVED IN WATER

[1] CUT THE CHICKEN THIGHS INTO CHUNKS. CUT THE POTATO INTO 1CM THICK SLICES, AND THEN INTO HALVES. CUT OFF THE EDGES SLIGHTLY. ALSO CUT THE CARROTS INTO CHUNKS. THE GINGER SHOULD BE 1CM SLICES

[2] POUR ENOUGH OIL INTO THE WOK TO COVER THE CHICKEN. SLOWLY FRY THEM AT AROUND 100C UNTIL THEY TURN LIGHT BROWN

[3] TAKE OUT THE CHICKEN, AND THEN LIGHTLY FRY THE POTATOES, SMALL ONIONS, CARROTS AND GINGER

[4] CHANGE THE OIL IN THE WOK AND STIR-FRY THE CURRY POWDER

[5] PUT ALL THE FRIED INGREDIENTS BACK IN AND ADD THE CHICKEN STOCK

[6] SIMMER FOR ABOUT 20-30 MINUTES ON LOW HEAT

[7] TURN OFF THE HEAT WHEN THE CHICKEN IS THOROUGHLY COOKED AND THE EDGES OF THE POTATOES ARE STARTING TO GET SOFT

[8] SERVE

YOU SHOULD FRY THE INGREDIENTS IN ORDER TO PREVENT THE LOSS OF FLAVORS

BECAUSE BROTH COMES OUT OF THE BONES, CHICKEN THIGHS WITH BONES ARE USED FOR MORE TASTY CURRY

.....
SHE...
AND HE'S SO HANDSOME, NICE, AND A GENTLEMAN TO BOOT.
BEING A NICE COOK MAKES HIM PERFECT, DOESN'T IT?
THERE'S NOTHING TO COMPLAIN ABOUT---
Somehow.. I have a bad feeling...
SHE ADMIRES HIM---!!?
I'M THE PROTA-GONIST...
MAKOTO-SAN...
WHERE'S MY TURN?!

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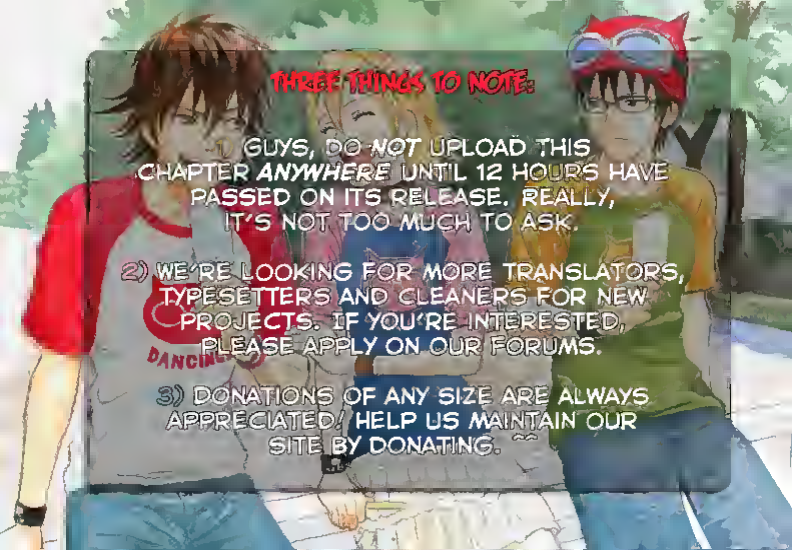
Addicted to Curry 70
TRINITY BAKUMA
WE'RE ALWAYS LOOKING FOR MORE STAFF!
CHECK OUT OUR SITE FOR NEW RELEASES AND OUR FORUMS FOR MORE INFORMATION AND HOW TO APPLY.
Raw Provider: raWist
Translation: cookie on fire
Cleaning: sinaeyes
Typesetting: ReM
SHOW YOUR SUPPORT BY BUYING THE OFFICIAL VOLUMES WHEN AVAILABLE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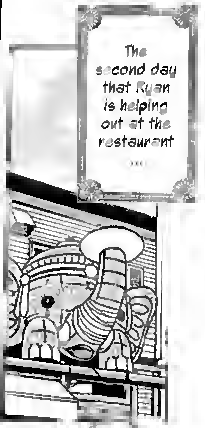
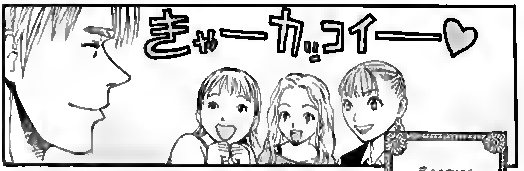
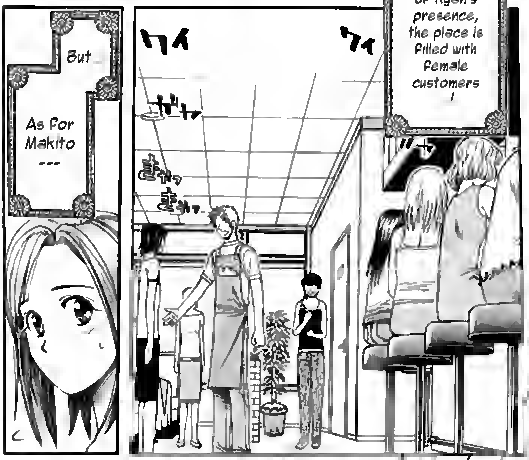
3) DONATIONS OF ANY SIZE ARE ALWAYS APPRECIATED! HELP US MAINTAIN OUR SITE BY DONATING. ^^

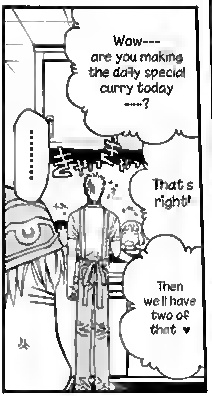
CHAPTER 71:
THE TWO WHO ARE DRIFTING APART AND CURRY FRIED NOODLES

Welcome ---!
Rumor of the handsome foreigner who cooks Chinese food spread like wildfire ---


The second day that Ryan is helping out at the restaurant ...

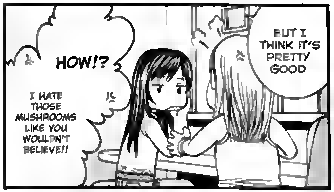

きゃーカッコイー♡

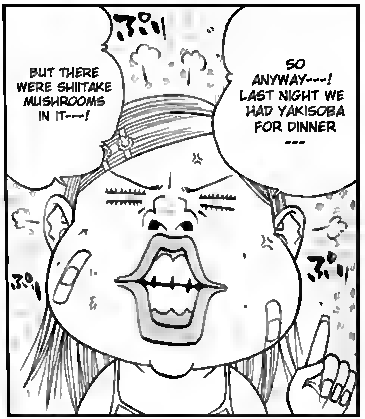

Because of Ryan's presence, the place is filled with female customers !
But...
As for Makito ---

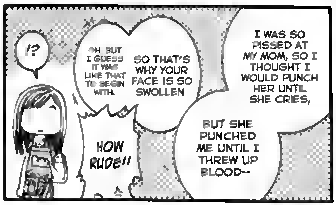

Wow--- are you making the daily special curry today ----?
That's right!
Then we'll have two of that ♥

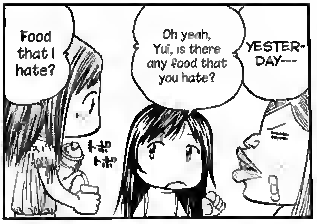
どん

He is openly displaying his jealousy
He's bullying again...
PLEASE STOP IT...
THAT'S NOT...
IT MUST FEEL GOOD? HM?
LUCKY YOU, BEING SO POPULAR AND ALL
HOW IS IT?


HOW!?
I HATE THOSE MUSHROOMS LIKE YOU WOULDN'T BELIEVE!!
BUT I THINK IT'S PRETTY GOOD

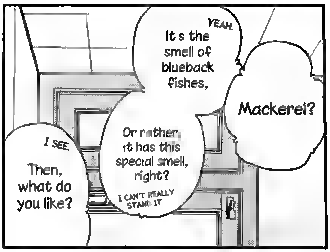

BUT THERE WERE SHIITAKE MUSHROOMS IN IT---!
SO ANYWAY---! LAST NIGHT WE HAD YAKISOBA FOR DINNER ---

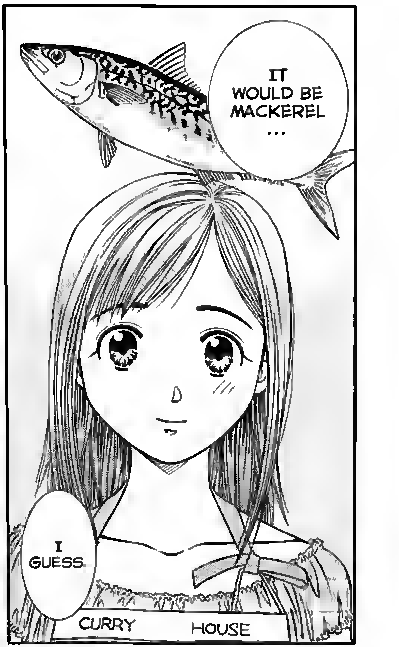

!?
OH, BUT I GUESS IT WAS LIKE THAT TO BEGIN WITH.
SO THAT'S WHY YOUR FACE IS SO SWOLLEN
I WAS SO PISSED AT MY MOM, SO I THOUGHT I WOULD PUNCH HER UNTIL SHE CRIES,
BUT SHE PUNCHED ME UNTIL I THREW UP BLOOD--
HOW RUDE!!

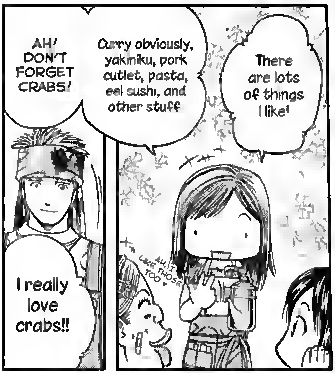

Food that I hate?
Oh yeah, Yui, is there any food that you hate?
YESTER-DAY---

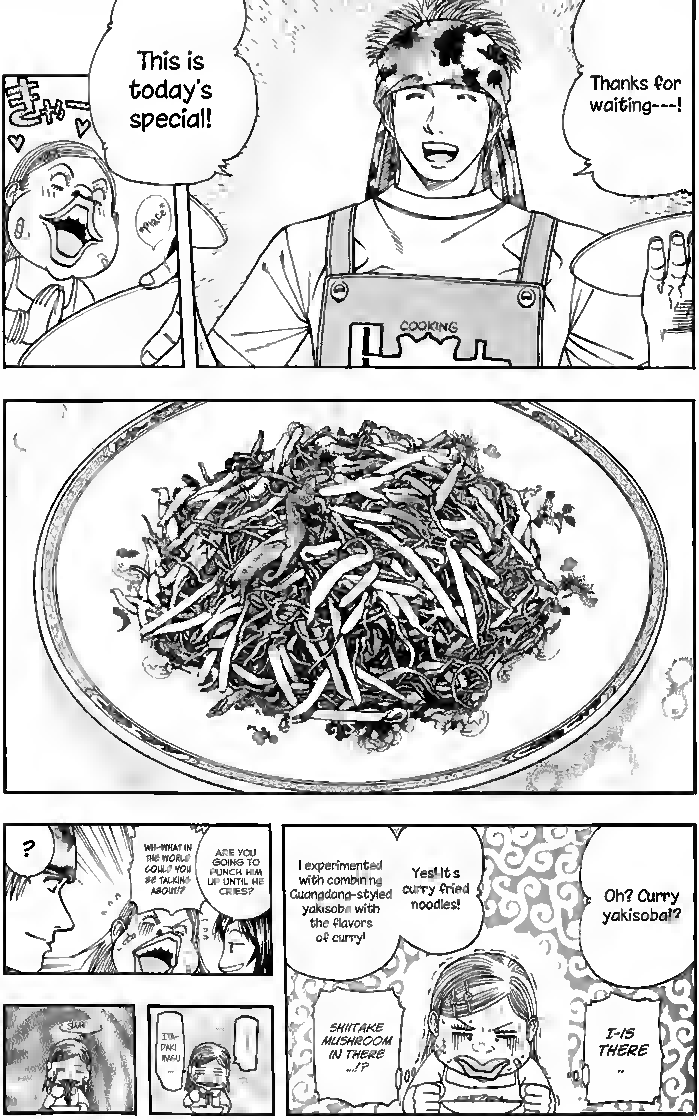
AH, Yui, listen to this!
Hm? What are you two talking about?
CURRY

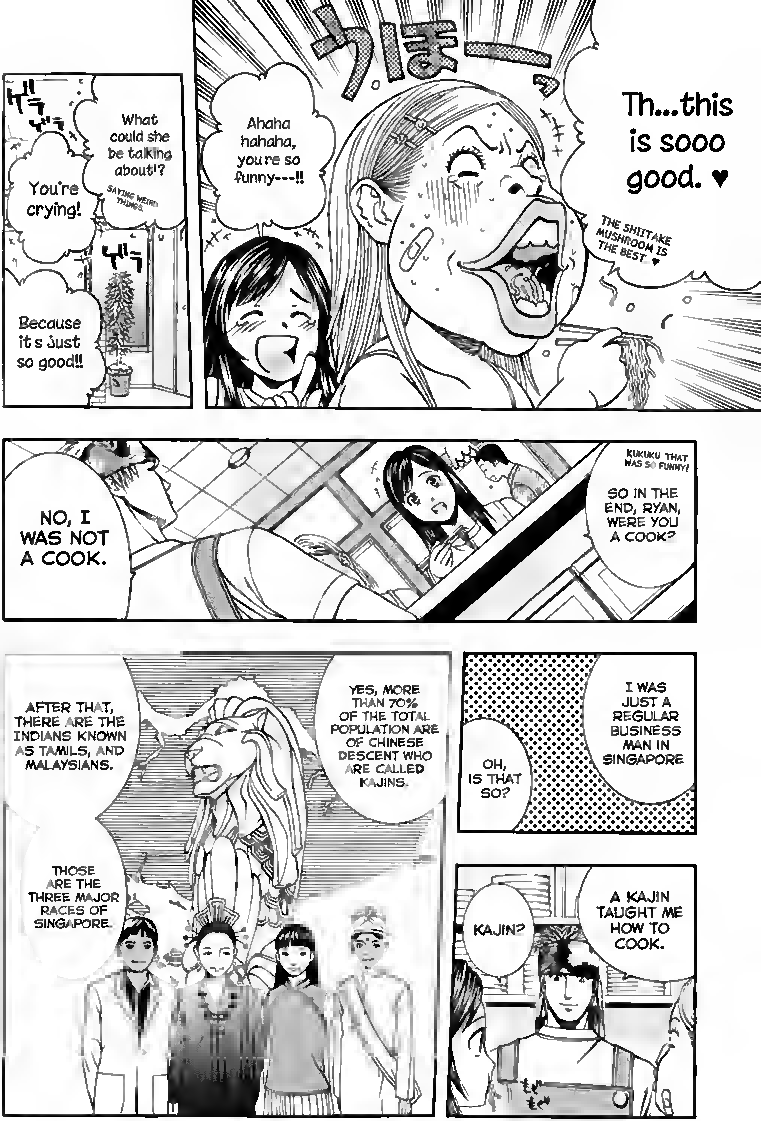
BUT IF I HAVE TO SAY SOME-THING,
HM
NOT REALLY,

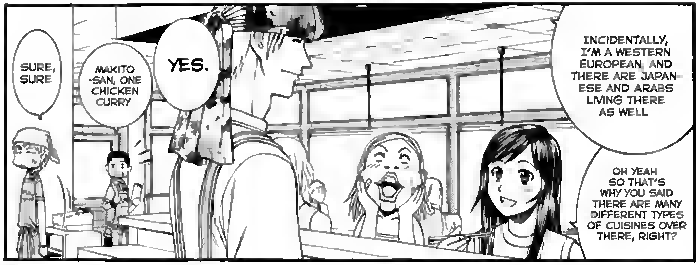

YEAH
It's the smell of blueback fishes,
Mackerel?
Or rather, it has this special smell, right?
I CAN'T REALLY STAND IT
I SEE.
Then, what do you like?

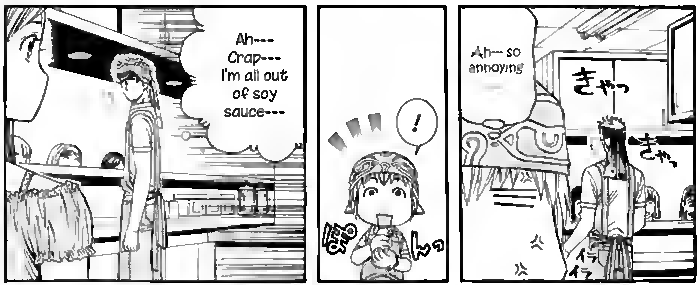

IT WOULD BE MACKEREL ...
I GUESS.
CURRY HOUSE

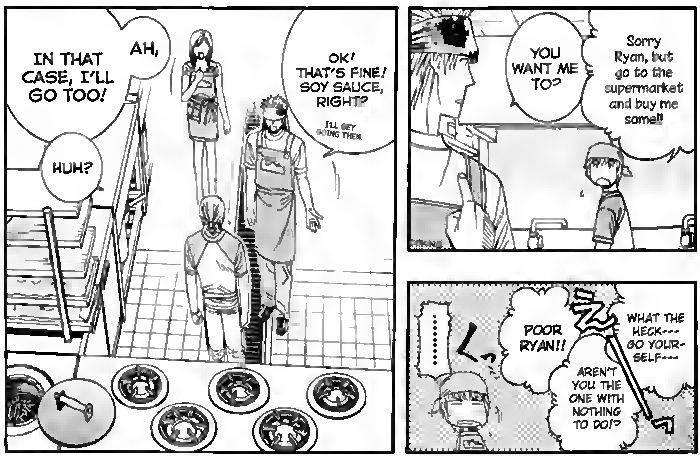

AH! DON'T FORGET CRABS!
Curry obviously, yakiniku, pork cutlet, pasta, eel sushi, and other stuff
There are lots of things I like!
I really love crabs!!

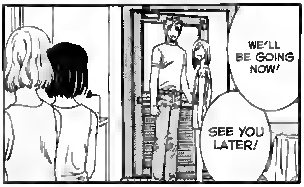

This is today's special!
Thanks for waiting---!
Yum
COOKING
?
WH-WHAT IN THE WORLD COULD YOU BE TALKING ABOUT?
ARE YOU GOING TO PUNCH HIM UP UNTIL HE CRIES?
I experimented with combining Guangdong-styled yakisoba with the flavors of curry!
Yes! It's curry fried noodles!
Oh? Curry yakisoba!?
SHIITAKE MUSHROOM IN THERE ...!?
I-IS THERE ..
SUN
ETTO-PAKI PAKU ...

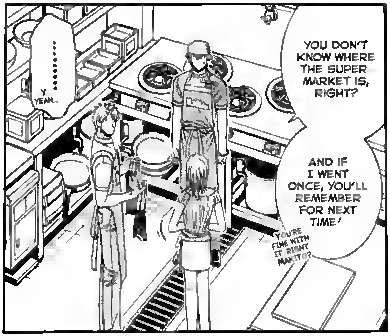

Th...this is sooo good. ♥
THE SHIITAKE MUSHROOM IS THE BEST ♥
Ahaha hahaha, you're so funny---!!
What could she be talking about!?
SAYING WEIRD THINGS
You're crying!
Because it's just so good!!
KUKUKU THAT WAS SO FUNNY!
SO IN THE END, RYAN, WERE YOU A COOK?
NO, I WAS NOT A COOK.
I WAS JUST A REGULAR BUSINESS MAN IN SINGAPORE
OH, IS THAT SO?
YES, MORE THAN 70% OF THE TOTAL POPULATION ARE OF CHINESE DESCENT WHO ARE CALLED KAJINS.
AFTER THAT, THERE ARE THE INDIANS KNOWN AS TAMILS, AND MALAYSIANS.
THOSE ARE THE THREE MAJOR RACES OF SINGAPORE.
A KAJIN TAUGHT ME HOW TO COOK.
KAJIN?


SURE, SURE
MAKITO-SAN, ONE CHICKEN CURRY
YES.
INCIDENTALLY, I'M A WESTERN EUROPEAN, AND THERE ARE JAPANESE AND ARABS LIVING THERE AS WELL
OH YEAH SO THAT'S WHY YOU SAID THERE ARE MANY DIFFERENT TYPES OF CUISINES OVER THERE, RIGHT?

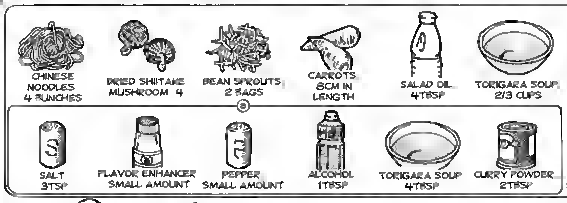

Ah--- Crap--- I'm all out of soy sauce---
!
Ah--- so annoying
きゃっ
きゃっ


IN THAT CASE, I'LL GO TOO!
AH,
HUH?
OK! THAT'S FINE! SOY SAUCE, RIGHT?
I'LL GET NOTHING ELSE.
YOU WANT ME TO?
Sorry Ryan, but go to the supermarket and buy me some!!
POOR RYAN!!
WHAT THE HECK--- GO YOURSELF---
AREN'T YOU THE ONE WITH NOTHING TO DO!?




Y-YEAH...
YOU DON'T KNOW WHERE THE SUPER MARKET IS, RIGHT?
AND IF I WENT ONCE, YOU'LL REMEMBER FOR NEXT TIME!
YOU'RE FINE WITH ME STAYIN' HOME!!

GUANGDONG-STYLED CURRY FRIED NOODLES (SERVING FOR 4)



[4] ADD TORIGARA SOUP QUICKLY BOIL THE WHOLE THING AND POUR IT INTO A DRAINING BASKET

[3] HEAT UP SALAD OIL IN A WOK STIR FRY THE BEAN SPROUTS ADD THE MUSHROOMS AND CARROTS AND CONTINUE TO STIR-FRY

[2] CUT THE DRIED SHIITAKE MUSHROOM AND CARROTS INTO STRIPS AND WASH THE BEAN SPROUTS WITH WATER

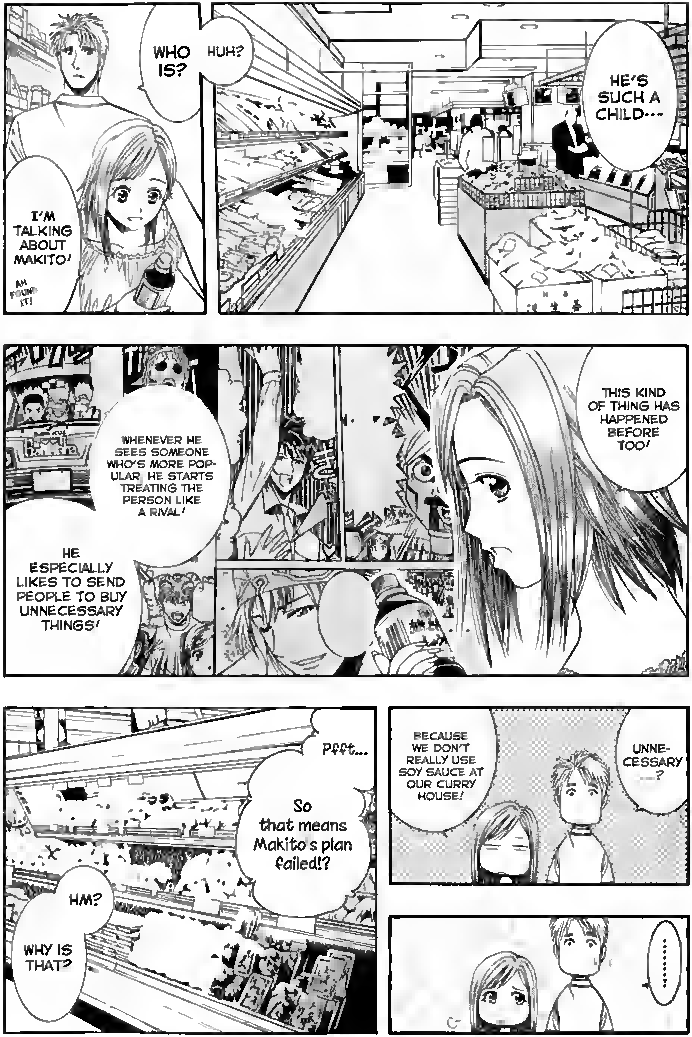
[1] STEAM THE CHINESE NOODLES FOR 7 MINUTES USING A STEAMER. MAKE SURE THE NOODLES ARE SEPARATING AND BOIL IN HOT WATER FOR ONE MINUTE. DRAIN THE WATER AND COOL

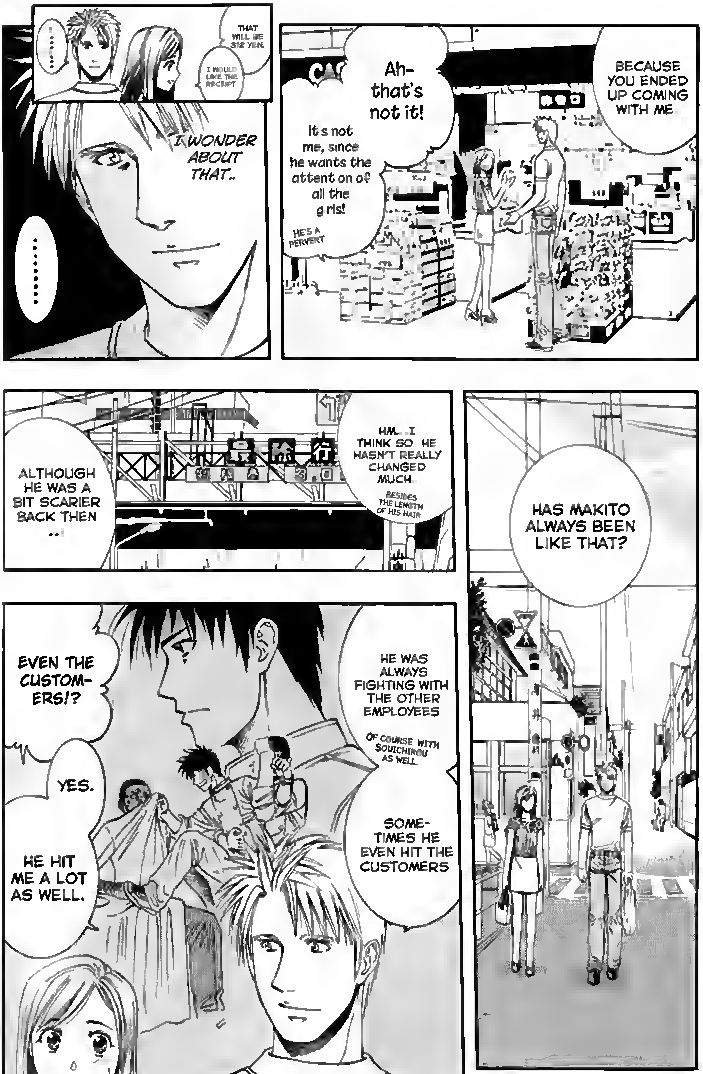
ADDING THE TORIGARA SOUP AFTER STIR-FRYING THE VEGETABLES AND BOILING THEM VERY QUICKLY WOULD GIVE A CRISPY TEXTURE

[7] SERVE

[6] ADD [4] INTO THE WOK AND STIR FRY UNTIL THE FLAVORS ARE SPREAD OUT EVENLY. ADD SALT AND PEPPER AS YOU SEE FIT

[5] POUR SALAD OIL INTO THE WELL-HEATED WOK. PUT THE NOODLES FROM [1] INTO IT AND STIR FRY. WHEN THE NOODLES ARE WARM, PUT THE CONTENTS OF [3] BACK INTO THE WOK

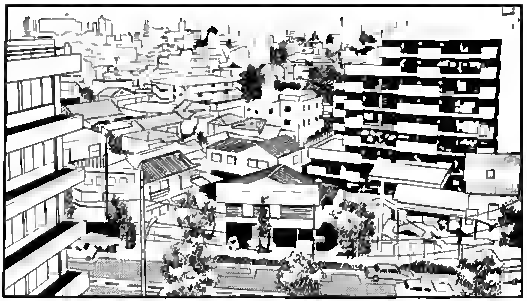

I'M TALKING ABOUT MAKITO!
AM I STUPID?!
WHO IS?
HUH?
HE'S SUCH A CHILD…
THIS KIND OF THING HAS HAPPENED BEFORE TOO!
WHENEVER HE SEES SOMEONE WHO'S MORE POPULAR, HE STARTS TREATING THE PERSON LIKE A RIVAL!
HE ESPECIALLY LIKES TO SEND PEOPLE TO BUY UNNECESSARY THINGS!
Pfft...
So that means Makito's plan failed!?
HM?
WHY IS THAT?
BECAUSE WE DON'T REALLY USE SOY SAUCE AT OUR CURRY HOUSE!
UNNE-CESSARY —?
……

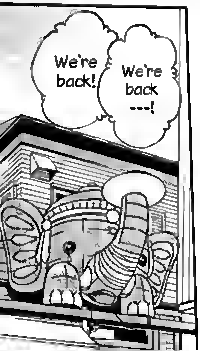

THAT WILL BE $58 YEN.
I WOULD LIKE THE RECEIPT.
I WONDER ABOUT THAT..
BECAUSE YOU ENDED UP COMING WITH ME.
Ah- that's not it!
It's not me, since he wants the attent on of all the g rls!
HE'S A PERVERT
ALTHOUGH HE WAS A BIT SCARIER BACK THEN ..
HM... I THINK SO. HE HASN'T REALLY CHANGED MUCH.
RESIZES THE LENGTH OF HIS HAIR
HAS MAKITO ALWAYS BEEN LIKE THAT?
EVEN THE CUSTOM-ERS!?
YES.
HE HIT ME A LOT AS WELL.
HE WAS ALWAYS FIGHTING WITH THE OTHER EMPLOYEES
OF COURSE WITH SOUICHIROU AS WELL.
SOME-TIMES HE EVEN HIT THE CUSTOMERS

HE CRIED LOUDLY WHENEVER HE LOST... AND HE WOULD CONTINUE TO COMPETE UNTIL HE WON.
IT'S NO USE, NO MATTER HOW MANY TIMES YOU TRY
DAMN YOU---
WELL, I GUESS HE WAS REALLY SERIOUS...
WAAAAH! LET'S GO AGAIN! DON'T THINK YOU CAN RUN AWAY!
KEEP HIM AWAY!
MY BROTHER AND SOUICHIROU BOTH SAID THAT HE WAS CAUSING A LOT OF TROUBLE...
HE CRIED A LOT.
WHAT?
AND ...
IN THE CASE OF SOUICHIROU AND MY BROTHER HE ALWAYS TRIED TO COMPETE
COMPETE?
YES.
LIKE WHO CAN CUT THE INGREDIENTS BETTER AND FASTER...
OR WHOSE CURRY TASTES BETTER... THINGS LIKE THAT...
AND ---
WOW ---
So he didn't hate competing back then...
ALTHOUGH I DON'T WANT TO BE BOTHERED BY LOSING... A PART OF ME IS STILL FRUSTRATED
Liar! He actually really hates losing, doesn't he?
.....
AND SOUICHIROU WASN'T MATURE ENOUGH TO GO EASY ON H---
SO ONCE THEY WERE AT IT ALL THROUGH THE NIGHT ---
!
Puu...

DO YOU KNOW... SAKUMA EIJI...?
*IN THE NAME'S ACTUALLY EIJI, NOT SATOSHI
HEY... RYAN...
.....
.....
.....
.....
I DO ...

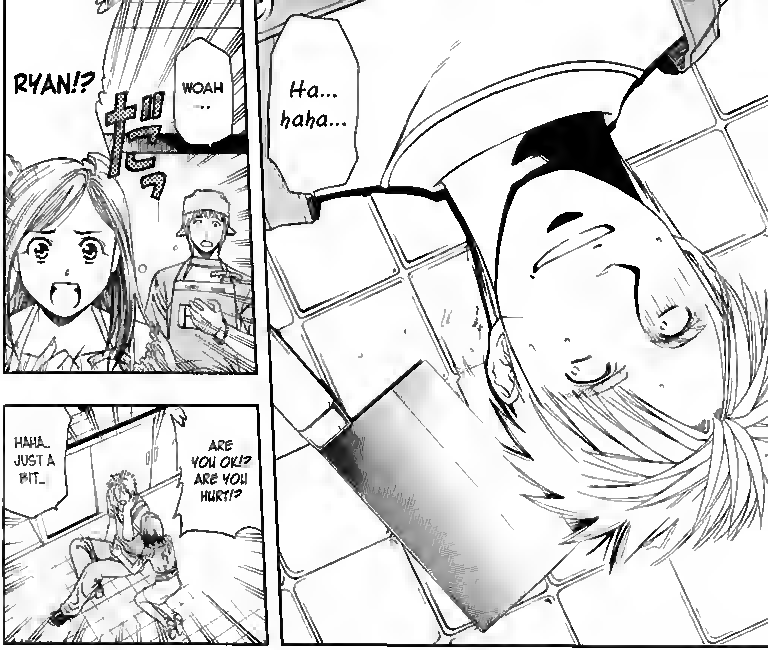
AND... WHAT IF I DO...?
.....




We're back!
We're back ---!

HERE, MAKITO! I'LL PUT THE SOY SAUCE THAT YOU DON'T NEED RIGHT HERE!
SHE FOUND OUT...!!
YES?
?
WHAT WAS THAT?
AH!
.....
OI, RYAN! I NEED ...

!?
WATCH OU...!
WA...
!
OW...
ｶﾞﾗ...

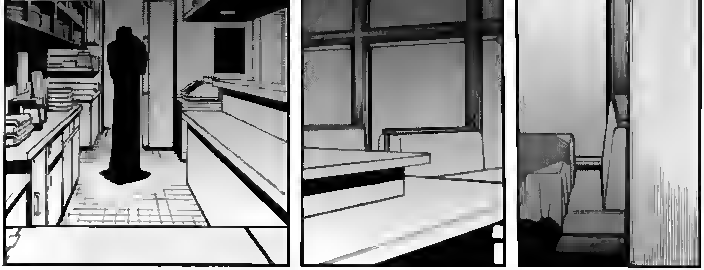

RYAN!?
WOAH...
Ha... haha...
HAHA... JUST A BIT...
ARE YOU OK!? ARE YOU HURT!?

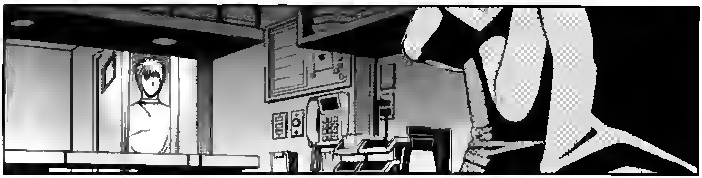
WHAT ARE YOU GOING TO DO IF HE GETS HURT BADLY!!?
THAT'S ENOUGH!!
WHY ARE YOU ONLY PICKING ON RYAN SO MUCH!?
YES, I'M FINE
THAT WAS CLOSE... ARE YOU ALRIGHT?
?
DON'T SAY IT WAS CLOSE...

APOLOGIZE TO RYAN NOW!!
YOU CAN'T TALK YOUR WAY OUT OF IT!!
WHAT ARE YOU SAYING!? I SAW HOW YOU KICKED AN ONION IN RYAN'S DIRECTION!!
WHA...
WAIT A MINUTE...THAT WASN'T MY FAULT JUST NOW...
WHA...!?
HOW AM I SUPPOSED TO KNOW!? DON'T FOOL AROUND!!
WHAT!? THEN HOW DO YOU EXPLAIN THE ONION!?
UH... UHH...
UHH...
HE'S THE ONE WHO FELL!!
WHY DO I HAVE TO APOLOGIZE TO HIM!?
MY THOUGHTS EXACTLY!!
I HATE YOU...
SHUT UP!! AND WHY ARE YOU ALWAYS ON RYAN'S SIDE!?
WHO'S THE ONE FOOLING AROUND!? YOU'RE GETTING JEALOUS JUST BECAUSE RYAN IS MORE POPULAR!!
THAT'S ENOUGH, YOU POSER!!!
YOU SHOULD ACT MORE LIKE A MAN!!!
PO..!

HMPH!!!
Nn...
Need to pee
むくり…

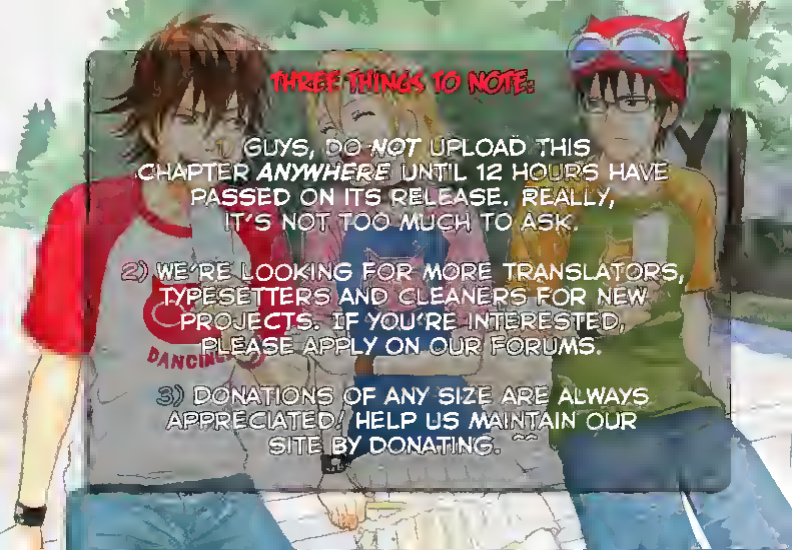
Huh
...?
RYAN
YAWN
.....
.....
.....





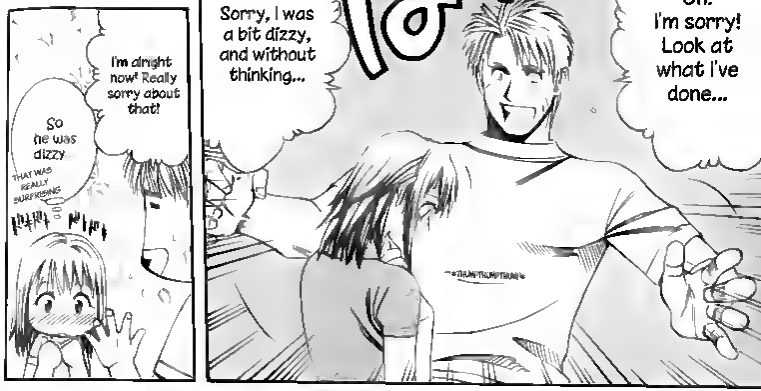
VISIT US AT: HTTP://TRINITYBAKUMA.COM

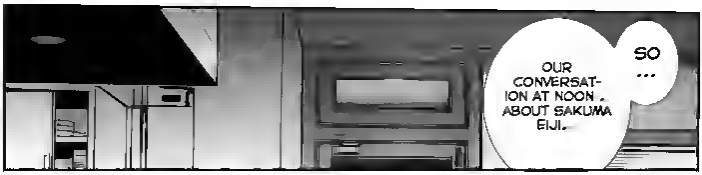
Addicted to Curry 7!
Raw Provider: raWist
Translation: cookie-on-fire
Cleaning: Hairi
Typesetting: ReM
WE'RE ALWAYS LOOKING FOR MORE STAFF!
CHECK OUT OUR SITE FOR NEW RELEASES AND OUR FORUMS FOR MORE INFORMATION ON HOW TO APPLY.
SHOW YOUR SUPPORT BY BUYING THE OFFICIAL VOLUMES WHEN AVAILABLE


THREE THINGS TO NOTE:
1) GUYS, DO NOT UPLOAD THIS CHAPTER ANYWHERE UNTIL 12 HOURS HAVE PASSED ON ITS RELEASE. REALLY, IT'S NOT TOO MUCH TO ASK.
2) WE'RE LOOKING FOR MORE TRANSLATORS, TYPESETTERS AND CLEANERS FOR NEW PROJECTS. IF YOU'RE INTERESTED, PLEASE APPLY ON OUR FORUMS.
3) DONATIONS OF ANY SIZE ARE ALWAYS APPRECIATED! HELP US MAINTAIN OUR SITE BY DONATING. ^^

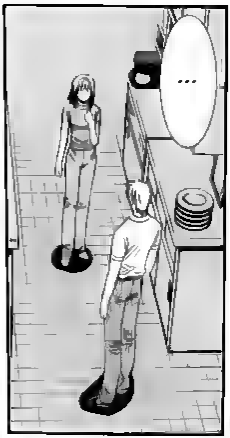
CHAPTER 72:
THE BROKEN TRIANGLE AND LONE AVENGER

CLOSE
RYAN ...?
UH ...
UM ...
.....


Oh! I'm sorry! Look at what I've done...
Sorry, I was a bit dizzy, and without thinking...
I'm alright now! Really sorry about that!
So he was dizzy
THAT WAS REALLY SURPRISING


SO ...
OUR CONVERSATION AT NOON, ABOUT SAKUMA EIJI...

BUT ...
... WELL ...
THAT'S WHAT I WANTED TO ASK MAKITO ...


...

SO... I THOUGHT THERE MUST STILL BE SOMETHING THAT HE'S HIDING FROM ME...
...
WITH ALL THE RECIPES HE KNOWS, I CAN'T IMAGINE THERE WOULD BE A CURRY THAT HE CAN'T MAKE...

THERE IS---
.....
A FOLLOW-UP TO WHAT I SAID...
A... FOLLOW-UP...?
BUT ...
I CAN'T TELL YOU NOW...
WHAT -?
PLEASE ASK MAKITO ABOUT IT YOURSELF ...
YUI ...
THERE IS JUST ONE THING ...THAT I CAN TELL YOU...
YOU WILL UNDERSTAND ...WHEN YOU HEAR ABOUT EVERYTHING...

TN: HE USED THE WORD AVENGER IN ENGLISH

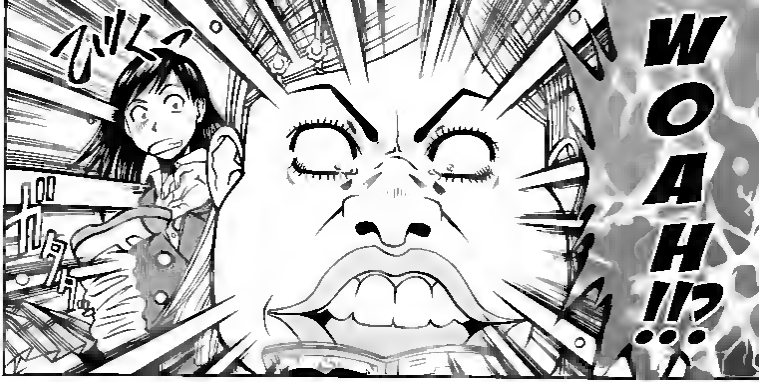
……
……
Good morning, Yui!
Morning --

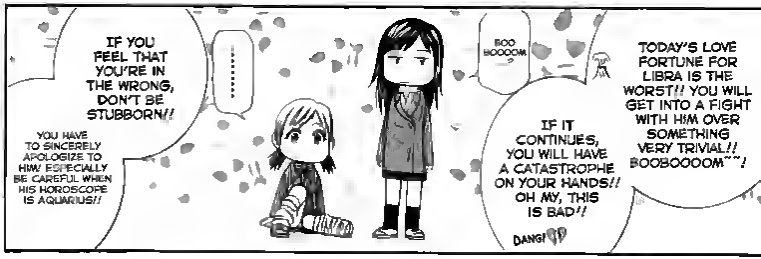
HUH?
WHERE?
AH... HUH? MAKITO?
AH--- YOU MADE BREAKFAST FOR ONLY TWO PEOPLE AGAIN---!
WHY WON'T YOU MAKE RYAN'S PORTION AS WELL---!?
NO, IT'S THERE...
I DON'T NEED BREAK-FAST...
.....
.....
.....?

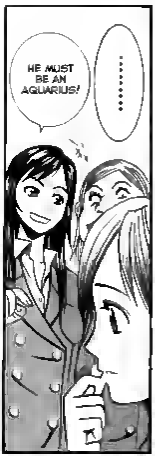
HE IS JUST AN AVENGER OBSESSED WITH A GHOST...
AVENGER

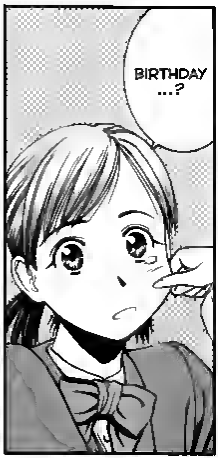
.....
AVENGE... AVENGER...
AH FOUND IT
ONE WHO WANTS REVENGE... TO DEFEAT AN ENEMY

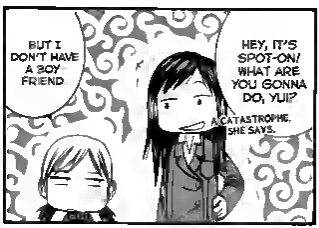
TN: SHE'S LOOKING UP THE WORD IN A ENGLISH-JAPANESE DICTIONARY
WHAT? FORTUNES? TCH
UMM, THE LOVE FORTUNE FOR LIBRA IS---
Hates fortune telling
HORO-SCOPE? IT'S LIBRA
What's your horoscope?
Yui, Yui-♥
I wonder what that means ?
HM...

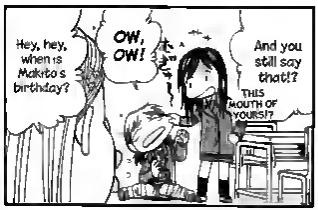

WOAH!!?


TODAY'S LOVE FORTUNE FOR LIBRA IS THE WORST!! YOU WILL GET INTO A FIGHT WITH HIM OVER SOMETHING VERY TRIVIAL!! BOOBOOOOM~~!
BOO BOOOOM~?
IF IT CONTINUES, YOU WILL HAVE A CATASTROPHE ON YOUR HANDS!! OH MY, THIS IS BAD!!
DANG!
IF YOU FEEL THAT YOU'RE IN THE WRONG, DON'T BE STUBBORN!!
YOU HAVE TO SINCERELY APOLOGIZE TO HIM! ESPECIALLY BE CAREFUL WHEN HIS HOROSCOPE IS AQUARIUS!!


HE MUST BE AN AQUARIUS!


BIRTHDAY ...?


BUT I DON'T HAVE A BOY FRIEND.
HEY, IT'S SPOT-ON! WHAT ARE YOU GONNA DO, YUI?
A CATASTROPHE, SHE SAYS.


Hey, hey, when is Makito's birthday?
OW, OW!
And you still say that!?
THIS MOUTH OF YOURS!?

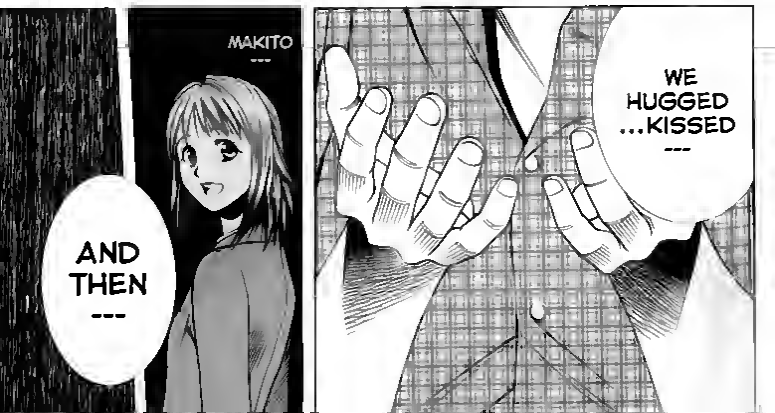
YOU SHOULD KNOW AT LEAST THAT
WHAT THE...
MOM BOOTING
BUT ...
I DON'T KNOW...
NOW THAT I THINK ABOUT IT...
SOMETHING LIKE THIS... HAS HAPPENED BEFORE AS WELL...
HE IS SOMEONE ... WHO DOESN'T REALLY TELL ME MUCH ABOUT HIMSELF...
MAKITO WAS GONE SUDDENLY ...
THAT TIME... WHEN MUNAKATA-SENSEI CAME TO THE RESTAURANT
SELF-LOATHING
I made absolutely no progress

!
SHIN-CHAN?
IT'S MUKAI-SAN...
WHAT COULD IT BE ABOUT?
AH THE SWORD FIGHTING THAT YOU LOVED SINCE YOU WERE LITTLE. HUH
DON'T CALL IT SWORD-FIGHTING
NAH, THE PLACE IS CLOSED TODAY SO JUST CLUB ACTIVITIES
YUI, WHAT ARE YOU GONNA DO TODAY?
HELPING OUT AT THE RESTAURANT?
YEAH?
UM... IT'S ABOUT THE FIGHT YESTERDAY
ABOUT THAT...
HELLO?
YUI-CHAN? IS SCHOOL ALREADY OVER?
YEAH.
IT'S OVER...
HUH?
ACTUALLY... I WAS THE ONE WHO DROPPED THE ONION...

ドクン
ぐ…
TM HATO BUS S TOKYO'S FOREMOST S GHTSEEING BUS SERVICE
I'm baaack!!
Ha--- The Hato Bus was really fun!!
Japan is a really good country! And the people are really nice!
I bought Kaminari-okoshi! Do you want some?
RYAN
I also have some Ningyo-yaki!
RYAN.
雷おこし
人形やき

!
LATE AT NIGHT ...WHAT DID YOU DO WITH YUI IN THE KITCHEN ...?
.....
HUH?
YESTER-DAY...
SO YOU ...KNEW ABOUT IT...
.....
I'M THE ONE ASKING THE QUES-TIONS!!
IT'S NOT LIKE YOU AND YUI ARE ...
BUT WHAT ARE YOU GOING TO DO AFTER ASKING?
!
.....

WE HUGGED.
ドクン…
BUT PLEASE DON'T MISUNDER STAND...
YUI AGREED TO IT...


MAKITO

AND THEN

WE HUGGED ...KISSED

SHUT UP!!!
...
I DON'T WANT TO
HEAR ANY MORE ...
.....
THAT'S ENOUGH

Makito-san didn't do anything like that on purpose
It was really an accident that the onion rolled toward Ryan...
Geez... If that's the case, then he should've just said so...
Makito is such an idiot
Ha...
Ha...
I'm back!
That's what it said...
If you feel that you're in the wrong, you have to sincerely apologize to him!
But well...
Um... well...
About yesterday...
Um...
Makito...
Ah, he's here...

HUH ...?

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Addicted to Anime 72

Raw Provider: raw1st

Translation: cookie_oreo

Cleaning: shinigami-kun, sinaeyan

Typesetting: ReiM

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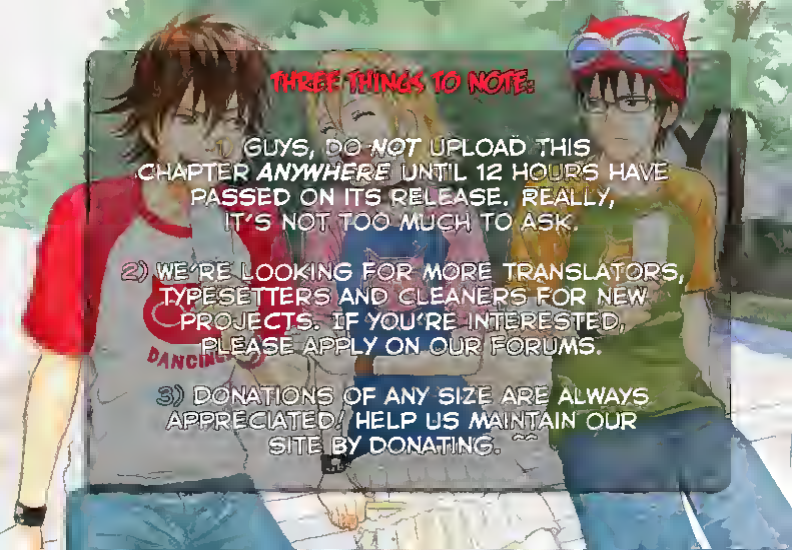
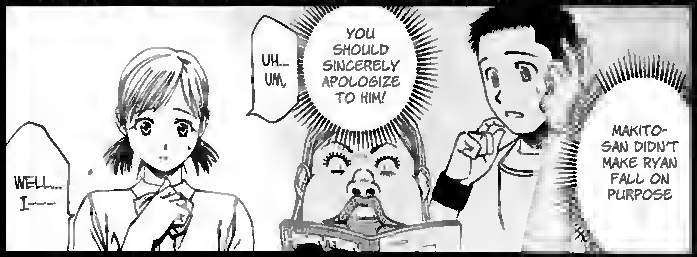
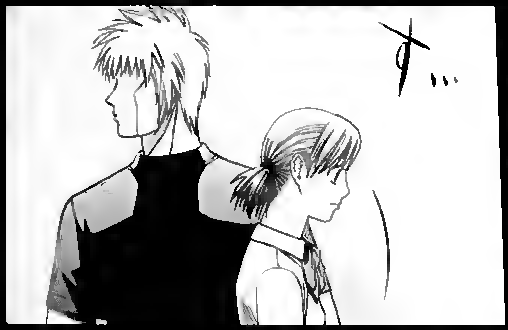
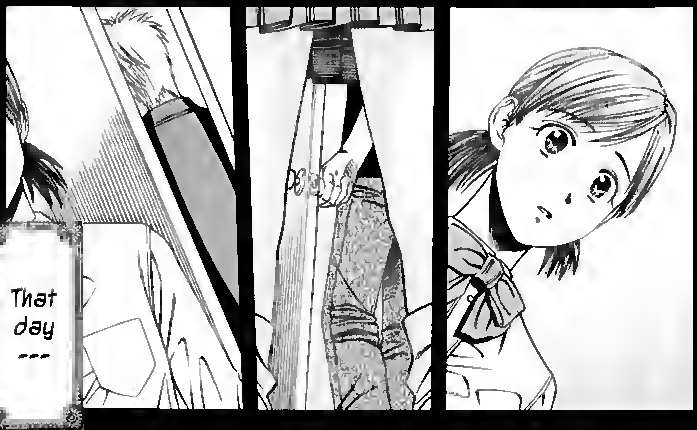

THREE THINGS TO NOTE:
1) GUYS, DO NOT UPLOAD THIS CHAPTER ANYWHERE UNTIL 12 HOURS HAVE PASSED ON ITS RELEASE. REALLY, IT'S NOT TOO MUCH TO ASK.
2) WE'RE LOOKING FOR MORE TRANSLATORS, TYPESETTERS AND CLEANERS FOR NEW PROJECTS. IF YOU'RE INTERESTED, PLEASE APPLY ON OUR FORUMS.
3) DONATIONS OF ANY SIZE ARE ALWAYS APPRECIATED! HELP US MAINTAIN OUR SITE BY DONATING. ^^


WELL... I---
UH... UM,
YOU SHOULD SINCERELY APOLOGIZE TO HIM!
MAKITO-SAN DIDN'T MAKE RYAN FALL ON PURPOSE

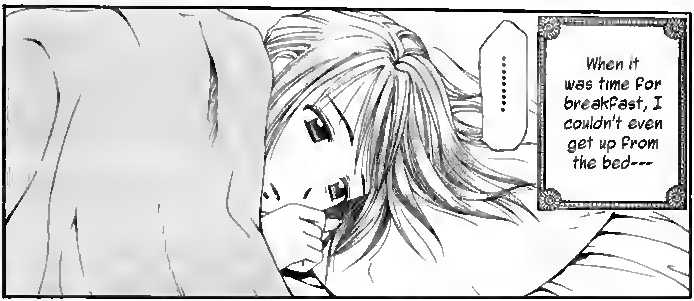


YOU SEE...

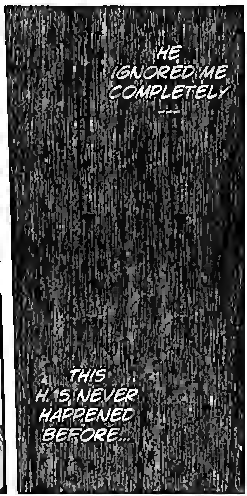

That day ---

CHAPTER 73: GEARS OF SADNESS AND CURRY HUI GUO ROU

Under a dull and cloudy sky...
The next morning ---

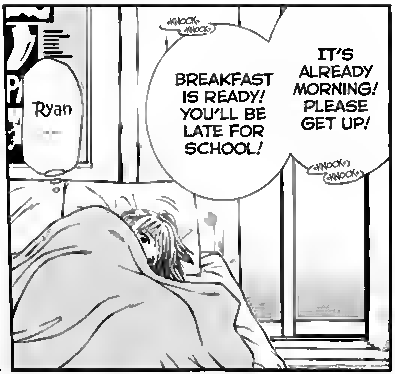

.....
When it was time for breakfast, I couldn't even get up from the bed---

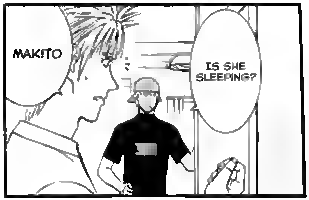
ALTHOUGH I THOUGHT I WAS JUST SAYING THE USUAL THINGS...
DID I REALLY SAY SOMETHING THAT BAD...


HE IGNORED ME COMPLETELY...
THIS H..S NEVER HAPPENED BEFORE...

But we're not even dating~~
もぐもぐ
THE SITUATION WILL TURN FOR THE WORST OVER SOMETHING TRIVIAL!!
POOM!
KNOCK? KNOCK!
YUI ...

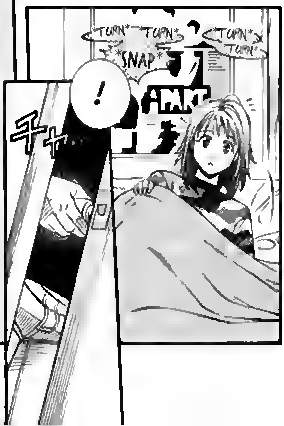
YUI!
……


Ryan
KNOCK-KNOCK
BREAKFAST IS READY! YOU'LL BE LATE FOR SCHOOL!
IT'S ALREADY MORNING! PLEASE GET UP!
KNOCK-KNOCK


MAKITO
IS SHE SLEEPING?

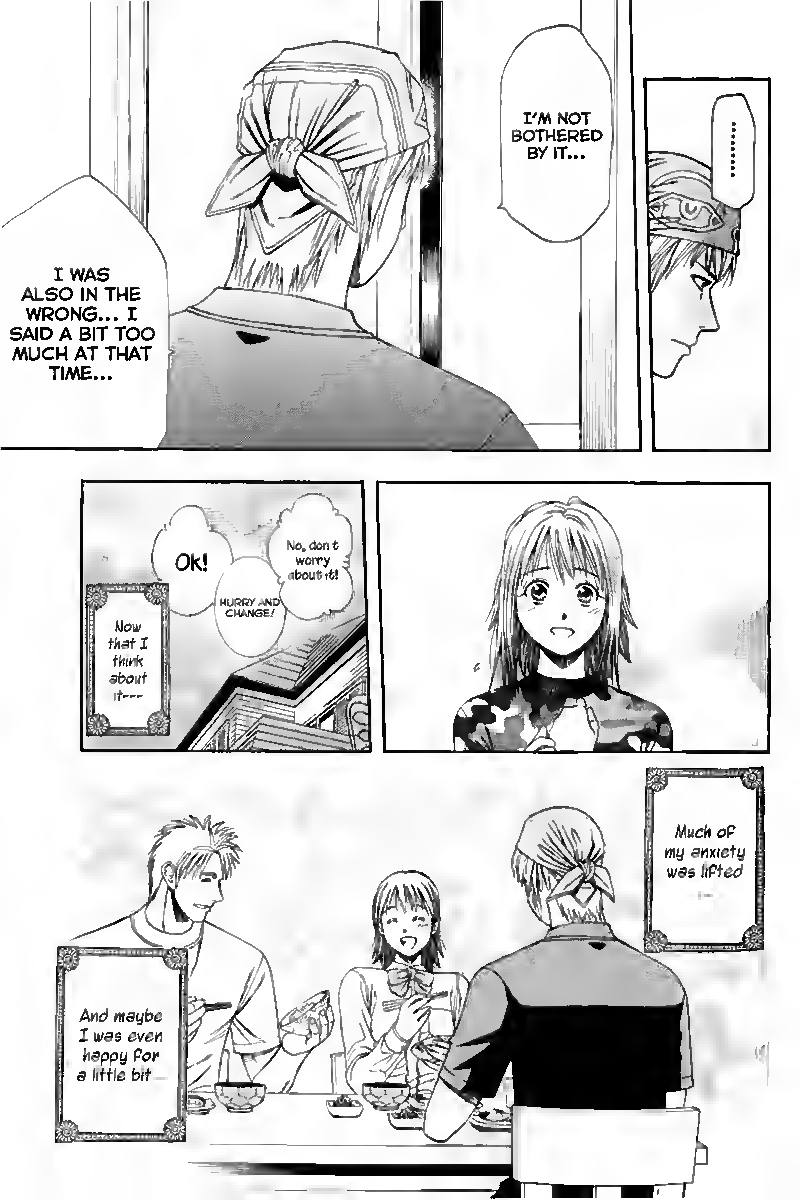
TCH …
I HAVE NO CHOICE…

HURRY UP AND COME OUT HERE!
WAIT, MAKITO!?
ENTERING A LADY'S ROOM LIKE THAT
WHAT, SO YOU WERE AWAKE ALL ALONG!
MAKITO …!?

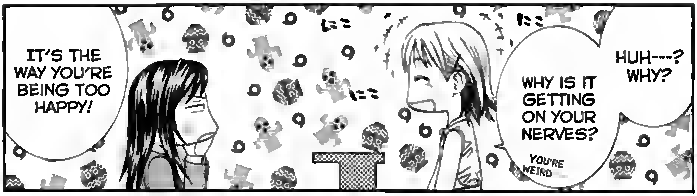

TURN
TURN
SNAP
TURN
TURN
!

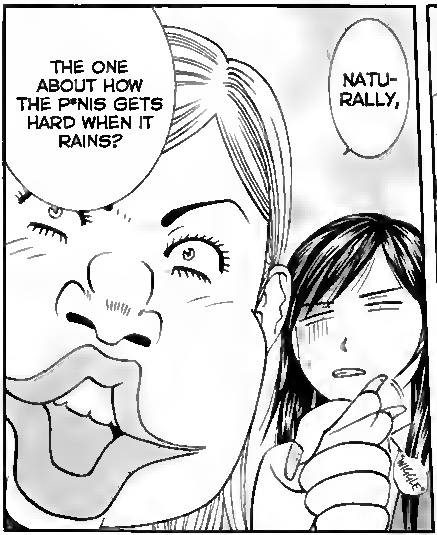
NO...
I DON'T WANT THAT! NO...!!
WHAT SHOULD I DO.. WHAT IF I GET IGNORED AGAIN...!!
.....
AH...
.....
!
WHAT THE... YOU WANT TO SKIP SCHOOL OR SOMETHING?
.....
AH.
Hurry and get up!

BREAK FAST'S GONNA GET COLD!
IF YOU'RE NOT FEELING UNWELL, THEN GET UP!
NOT IGNORING ME..?
HE'S ...
UWAAAW!
AH, SORRY, SORRY.
HUH ...?
COULD IT BE...
IT'S THE USUAL MAKITO ...?
I'M SORRY THAT I SAID SUCH MEAN THINGS TO YOU..
I'M SORRY... ABOUT TWO DAYS AGO
I HEARD ABOUT IT FROM MUKAI -SAN... HOW YOU DIDN'T DO IT ON PURPOSE
AH...
UM ...
HUH?
NOW IS THE CHANCE TO APOLOGIZE!?

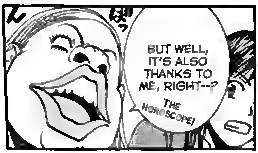

I WAS ALSO IN THE WRONG... I SAID A BIT TOO MUCH AT THAT TIME...
I'M NOT BOTHERED BY IT...
.....
Now that I think about it---
Ok!
No, don't worry about it!
HURRY AND CHANGE!
Much of my anxiety was lifted
And maybe I was even happy for a little bit

Because of Makito's change in attitude...
I didn't notice...
That the gears between us...
Were starting to come apart---
IT'S REALLY GETTING ON MY NERVES!
WHAT'S WITH THE CHANGE?
CURRY HOUSE
COOKING


IT'S THE WAY YOU'RE BEING TOO HAPPY!
WHY IS IT GETTING ON YOUR NERVES?
YOU'RE WEIRD
HUH---? WHY?

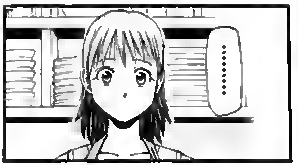

THE ONE ABOUT HOW THE P*NIS GETS HARD WHEN IT RAINS?
NATU-RALLY,
WHALE

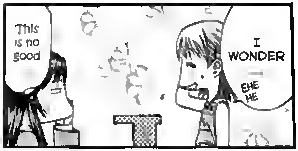
CALLING ME YESTERDAY AND TELLING ME WHEN YOU WERE AND WERE NOT IGNORED!
IT WAS 4 IN THE MORNING WHEN I WENT TO BED!
I'M SLEEPY!
IT'S THE SAME WITH ME
OBVI-OUSLY!


BUT WELL, IT'S ALSO THANKS TO ME, RIGHT--?
THE HOROSCOPE!

HEY, YUI...
HM?
ABOUT YOU TWO ---

WHAT TWO IDIOTS..
WANT TO PUNCH THEM
PUNCH THEM HARD
THAT THING HARDENS WHEN IT RAINS?
YEAH


……


This is no good
I WONDER
EHE HE

JUST HOW MUCH LONGER ARE YOU PLANNING TO STAY MORE THAN FRIENDS …
BUT LESS THAN LOVERS?

AND WE OVERCAME MANY OBSTACLES TOGETHER
I LEARN ABOUT MAKITO LITTLE BY LITTLE

MORE THAN FRIENDS AND LESS THAN LOVERS… HUH…
……

SOMEDAY ---
I WONDER IF WE WILL NO LONGER BE LESS THAN LOVERS~

BUT IT FEELS LIKE I CAN UNDERSTAND WHAT HE'S THINKING .. EVEN IF NO WORDS ARE SPOKEN.
THERE IS STILL SO MUCH I DON'T KNOW ABOUT HIM

ARE YOU SLEEPY?
OH WELL... ACTING THAT WAY IS SO LIKE YUI
THANKS FOR THE WAIT
But it's annoying to watch from close by—
THAT GIRL'S SO...
Ah, ok!
Yui-chan! A package came—
IT'S TODAY'S DAILY SPECIAL CURRY!
CURRY HUI GUO ROU!
I SEE...
HM? IS RYAN IN CHARGE OF THE DAILY SPECIAL THESE DAYS?
AH— BECAUSE HE SEEMS TO WANT TO MAKE THEM
AH, SO RYAN DID.
NOPE.
HUH? MAKKI, DID YOU MAKE THIS?

'N HUI GUO ROU IS THE CHINESE NAME FOR TWICE COOKED PORK

CURRY HUI GUO ROU (SERVING FOR 4)

CABBAGE, 200G

CELERY 2 BUNCHES

ASPARAGUS 3 BUNCHES

RED AND YELLOW PEPPERS (JUMBO SIZED) 1 EACH

THINLY SLICED PORK 100G

SALAD OIL VARIABLE AMOUNT

CURRY POWDER, 1 TBSP

ALCOHOL* AND SOY SAUCE* 1 TBSP EACH

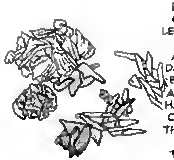
SUGAR, SMALL AMOUNT

TORIGARA SOUP 3 TBSP

SOLUBLE STARCH, VARIABLE AMOUNT

SESAME OIL SMALL AMOUNT

[2] POUR LOTS OF SALAD OIL INTO A HEATED WOK AND FRY THE PORK BY PUTTING THEM IN ONE PIECE AT A TIME. QUICKLY DO THE SAME WITH THE VEGETABLES EXCEPT FOR CABBAGE. REMOVE THE OIL.



[1] REMOVE THE CORE OF THE CABBAGE AND CUT UP THE LEAVES INTO BIG PIECES. PEEL THE SKIN OF THE CELERY AND CUT THEM INTO LARGE DIAGONAL STRIPS. CUT OFF A BIT OF THE ROOTS FOR THE ASPARAGUS. REMOVE ABOUT HALF OF THE SKIN AND THEN CHOP INTO CHUNKS. REMOVE THE STEM AND SEEDS OF THE PEPPERS AND THEN CHOP THEM INTO CHUNKS. AS FOR THE PORK, CUT THEM INTO SIZE THAT IS EASY TO CONSUME.

ONLY USE THE LEAVES OF THE CABBAGE AND INSTEAD OF USING A KNIFE CUT THEM WITH YOUR HANDS. FOR PEELING THE CELERY AND ASPARAGUS IT WOULD BE BASIBE TO USE A PEELER

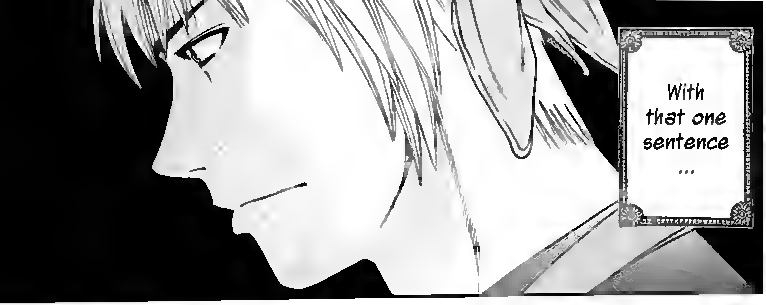
[5] PLACE ON A PLATE AND SERVE.

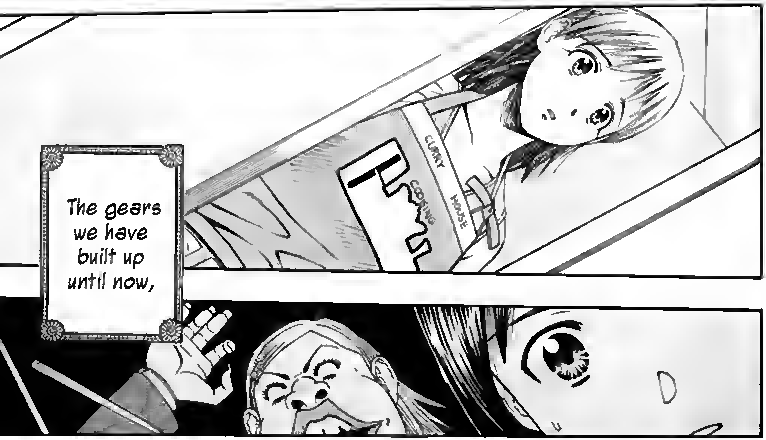
[4] ADD INGREDIENTS FROM [A] TO ADJUST THE TASTE. ONCE THE CABBAGE BECOMES TENDER, ADD THE SOLUBLE STARCH TO MAKE EVERYTHING THICK. SPRINKLE ON SOME SESAME OIL.

[3] PUT THE OIL IN THE WOK BACK INTO THE OIL CUP AND USE THE SMALL AMOUNT LEFT TO STIR-FRY THE CURRY POWDER. ONCE IT BLENDS WITH THE OIL, STIR-FRY THE CABBAGE. THEN ADD THE VEGETABLES AND PORK FROM [2].

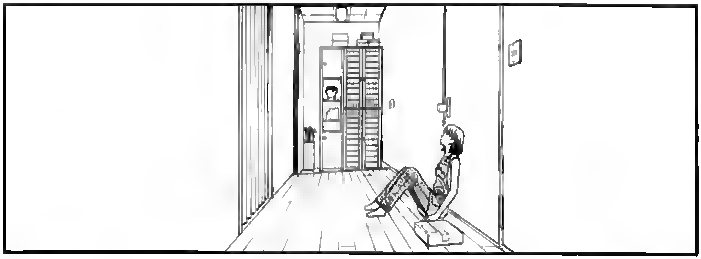
WHAT DO YOU THINK OF YUI?
WHAT'S WITH THAT SO SUDDENLY
I JUST WANTED TO TRY ASKING
SEE YA
THANK YOU---
SHE WAS COMPLAINING, YOU KNOW
ABOUT HOW YOU WON'T TELL HER ANY-THING ABOUT YOURSELF!
I'M ...
NOT OBLIGATED TO SAY ANY-THING
SINCE WE ARE ...
.....

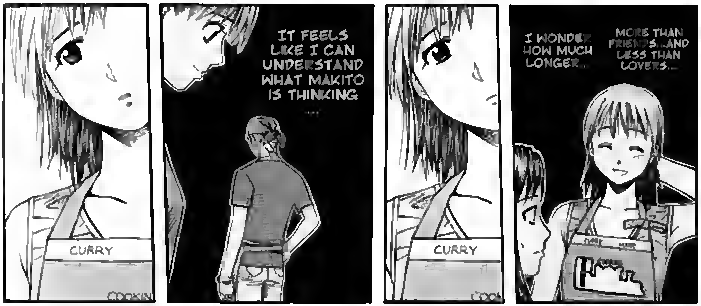
NO MORE THAN ...
OWNER AND EMPLOYEE...


With that one sentence ...

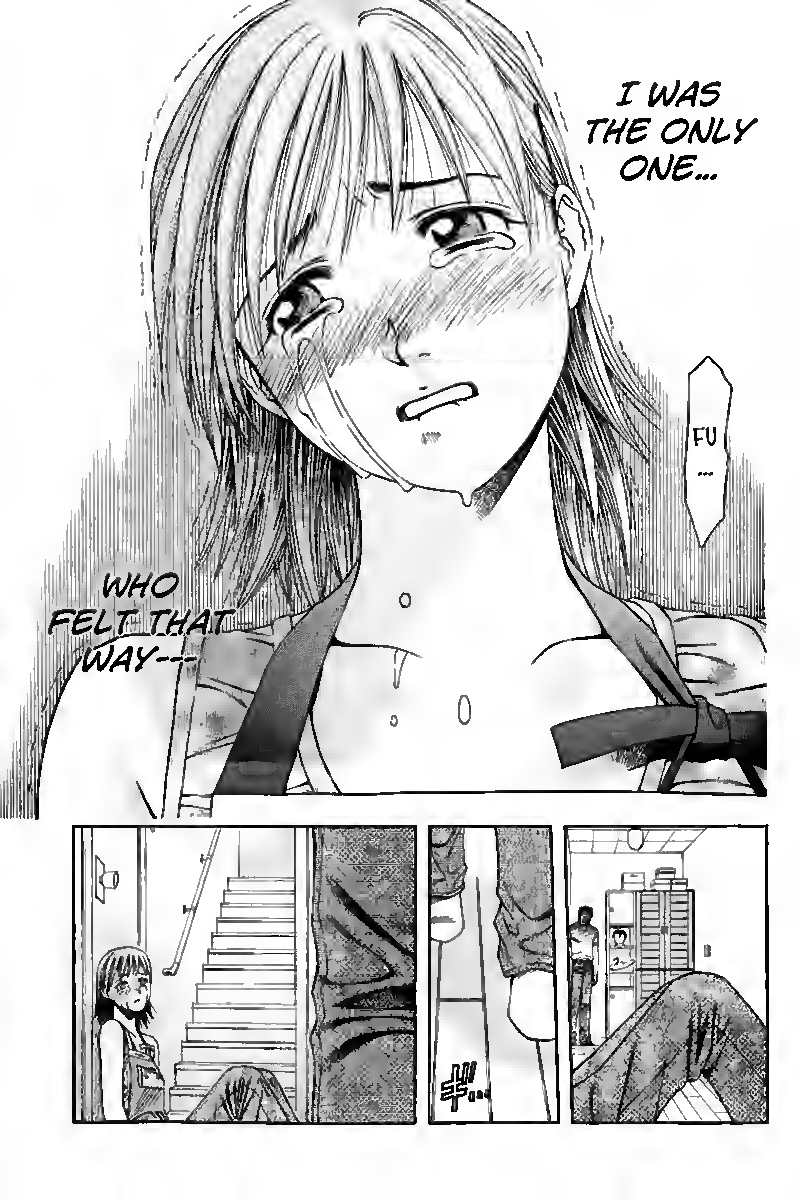

The gears we have built up until now,
CURRY
HOUSE

Have ...
Collapsed, just like that---




IT FEELS LIKE I CAN UNDERSTAND WHAT MAKITO IS THINKING...
I WONDER HOW MUCH LONGER...
MORE THAN FRIENDS...AND LESS THAN LOVERS...

I'M...
SUCH AN IDIOT---
NO MORE THAN ...
OWNER AND EMPLOYEE...


I WAS THE ONLY ONE...
FU ...
WHO FELT THAT WAY--
ﾋﾀｯ

DON'T CRY... YUI...
EU— EU—
HERE ...!

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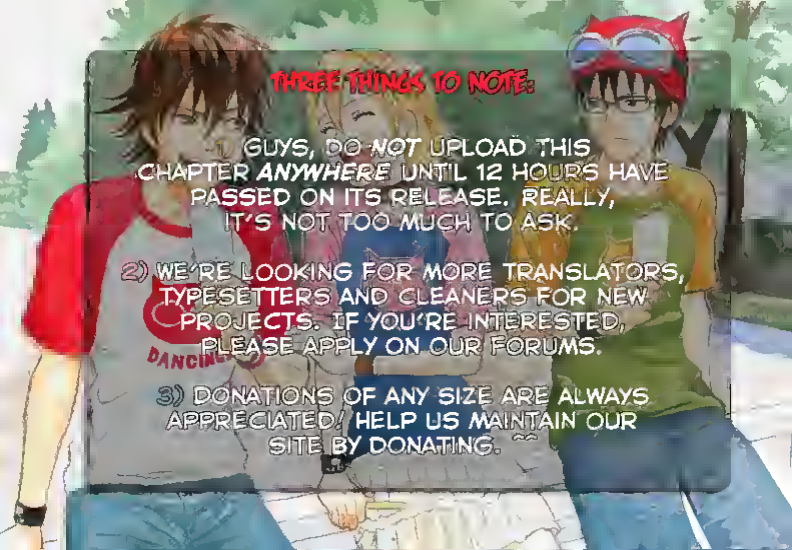
THREE THINGS TO NOTE:
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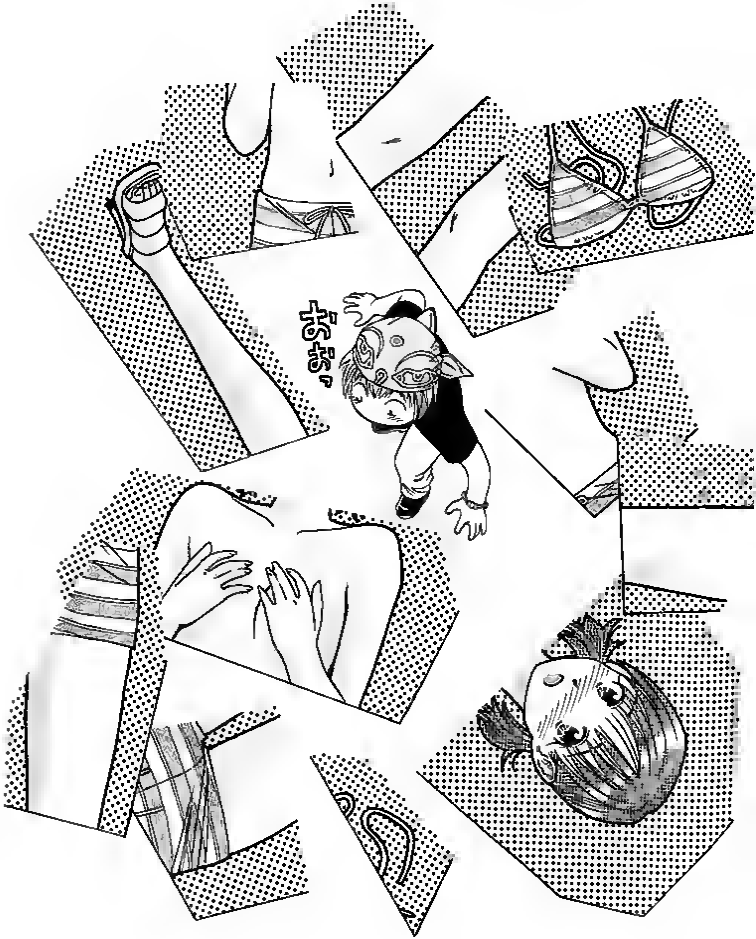
3) DONATIONS OF ANY SIZE ARE ALWAYS APPRECIATED! HELP US MAINTAIN OUR SITE BY DONATING. ^^

CHAPTER 74: A CLEAR CONFESSION AND TOKYO TOWER OF LOVE



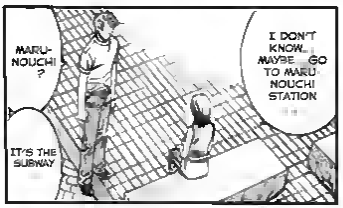
NO MORE THAN ...
OWNER AND EMPLOYEE ...?
.....
WHA ...
WHAT THE HECK...? ARE YOU BEING SERIOUS...?
.....
SERIOUS OR NOT, IT'S THE TRUTH.
THAT'S NOT WHAT I MEANT!!

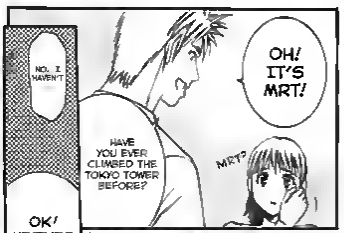
I'M ASKING IF YOU HAVE ANY SPECIAL FEELINGS FOR HER!!
IT'S WHETHER YOU LIKE OR HATE YUI
...
NAO-CHI...?
UM .. MAKITO -SAN...
HAVE YOU SEEN... YUI-CHAN ...?
I CAN'T FIND HER...
.....
CURRY HOUSE
COOKING

!!
.....
SHE WAS LISTENING —?
DON'T TELL ME ..
RYAN ...
IS NOT AROUND EITHER —
Moving

THANKS ...
YUI!
WE ARE... NOTHING MORE THAN OWNER AND EMPLOYEE ...
GULP
.....
YUI!
...

I RODE IN THE HATO BUS YESTERDAY
I WENT TO MANY FAMOUS SITES IN TOKYO, AND IT WAS REALLY FUN.
BUT THE BUS DIDN'T GO TO THE TOKYO TOWER...
EVEN THOUGH I WAS LOOKING FORWARD TO IT...



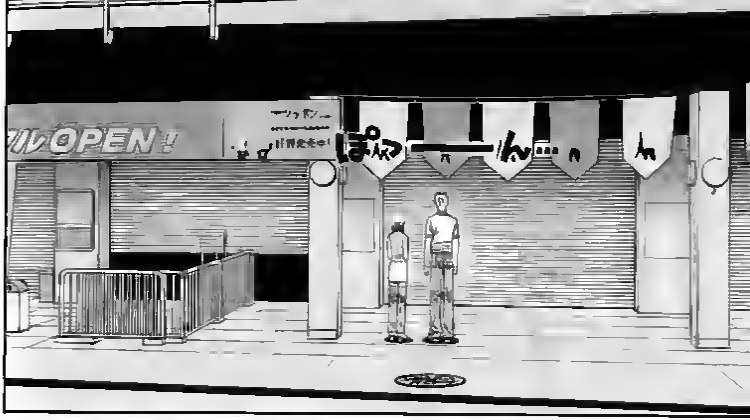


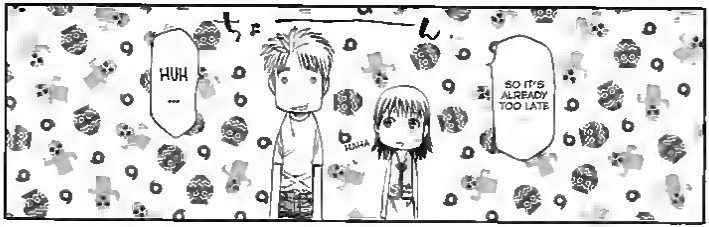
*MASS RAPID TRANSIT. IT'S THE EQUIVALENT OF SUBWAYS IN SINGAPORE. ALTHOUGH THE TRAINS RUN ABOVE GROUND AS WELL

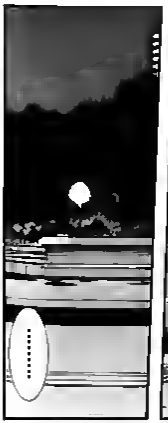
LET'S GO...
.....
CLIMB IT TOGETHER!
I DEFINITELY WOULD LIKE TO CLIMB IT ONCE
AND I WANT TO LOOK DOWN ONTO THE STREETS OF TOKYO
地下
SUBW
THERE AREN'T ANY SYMBOLS AS BIG AS THE TOKYO TOWER IN SINGAPORE.
WE DO HAVE SKYSCRAPERS ... BUT NONE OVER 300M TALL AFTER ALL...
UM .. THE LION ...WAS IT ...?
HUH?
IT'S A SYMBOL, ISN'T IT ...? OF SINGAPORE

TN: SENTOSA IS A POPULAR ISLAND RESORT TO THE SOUTH OF SINGAPORE
WATER COMES OUT OF THE MOUTH, RIGHT...?
BUT EVEN THE MERLION TOWER OF SENTOSA STANDS ONLY 37M TALL
THAT WOULD BE THE ONE IN MERLION PARK.
YES, THE UPPER HALF IS A LION, SINGA, WHICH WAS THE ORIGIN OF THE NAME SINGAPORE...
THE WORD MEANS LION IN THE LANGUAGE OF SANSKRIT...
THE LOWER HALF IS A FISH, WHICH SYMBOLIZES THE PORT CITY!
IT'S THE SYMBOL OF SINGAPORE!
A STREET IN TOKYO CAN BE TURNED INTO A BURNING FIELD IN AN INSTANT.
HUH?
THE MERLION IN SENTOSA IS A WEAPON THAT SHOOTS LASERS OUT OF ITS EYES
Ahahaha! But laser beams really do come out of its eyes, and smoke from its nose!
THAT'S A LIE!!
ALTHOUGH THEY ARE JUST FOR ILLUMINATION
YOU'RE DEFINITELY LYING!!
EXCUSE ME
Wa!!!
.....

THANK YOU...
PLEASE WAIT A MOMENT/ I'LL GO ASK FOR YOU/
OTAKE MUKAIHARA, RIGHT? UM.
.....
I'M GOING TO SEE MY GRANDSON
I'M SORRY BUT DO YOU KNOW HOW TO GET TO A PLACE CALLED OTAKE MUKAIHARA?
YES?
WE WILL GO WITH YOU UNTIL THE TRANSFER/
NERIMA.
NAKA-NO.
THEN GO ON NERIMA STATION'S YURAKU CHOO LINE —
TRANSFER TO THE OOEDO LINE AT NAKANO -SAKAUE STATION—


OPEN!
ぽんぽ——ん…


HUH…
SO IT'S ALREADY TOO LATE

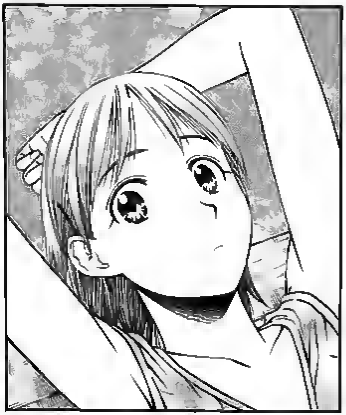

……

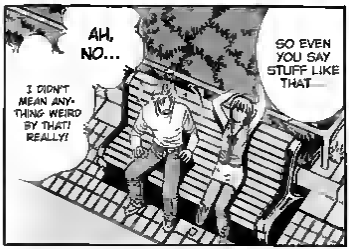
But your dumbfounded face just now---!
YOU'RE LAUGHING TOO MUCH, YUI…
Aha… hahaha haha!

よかったんだよね

WE DIDN'T GET TO CLIMB THE TOWER...
BUT THANKS TO YOU, IT WAS FUN!
RYAN ...
THANK YOU...FOR TODAY...
I DON'T WANT TO GO HOME ...
SIGH~~ BUT IT'S NOW OVER ---
I DON'T KNOW HOW I WOULD FACE MAKITO...
IN THAT CASE...
SHOULD WE STAY AT A HOTEL ...?

?
.....




AH, NO...
I DIDN'T MEAN ANY-THING WEIRD BY THAT! REALLY!
SO EVEN YOU SAY STUFF LIKE THAT...

I'M NOT...
A GOOD PERSON ...

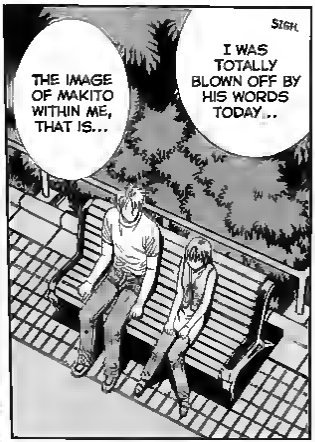
I KNOW... SINCE YOU ARE SUCH A GOOD PERSON ...
SNICKER

.....
ズキ...

I DO SOME REALLY SNEAKY THINGS ...
WE HUGGED... AND THEN KISSED
AND I EVEN LIED ...
.....
YOU KNOW... I...
THINK THAT ...
I'M DEFINITELY BEING CONCEITED ...
UP TILL NOW...
I OVERCAME MANY THINGS TOGETHER WITH MAKITO ...

SO THAT'S WHY...
IS WHAT I THOUGHT ...
HE MUST LIKE ME A LITTLE BIT AS WELL ...
EVEN THOUGH I KNOW NOTHING ABOUT HIM ...
I JUST INFLATED HIS IMAGE INSIDE MY MIND...

AT THAT TIME
WHAT WAS HE THINKING ...?
SHOE
WIN!!
WHAT ABOUT THAT OTHER TIME ...?
AND THAT TIME...? AND THE OTHER TIME...?
.....
WHEN I CLOSE MY EYES..


SIGH.
I WAS TOTALLY BLOWN OFF BY HIS WORDS TODAY...
THE IMAGE OF MAKITO WITHIN ME, THAT IS...

I WONDER WHAT HAVE I BEEN LOOKING FOR ALL THIS TIME...
I DON'T KNOW ANY-MORE...

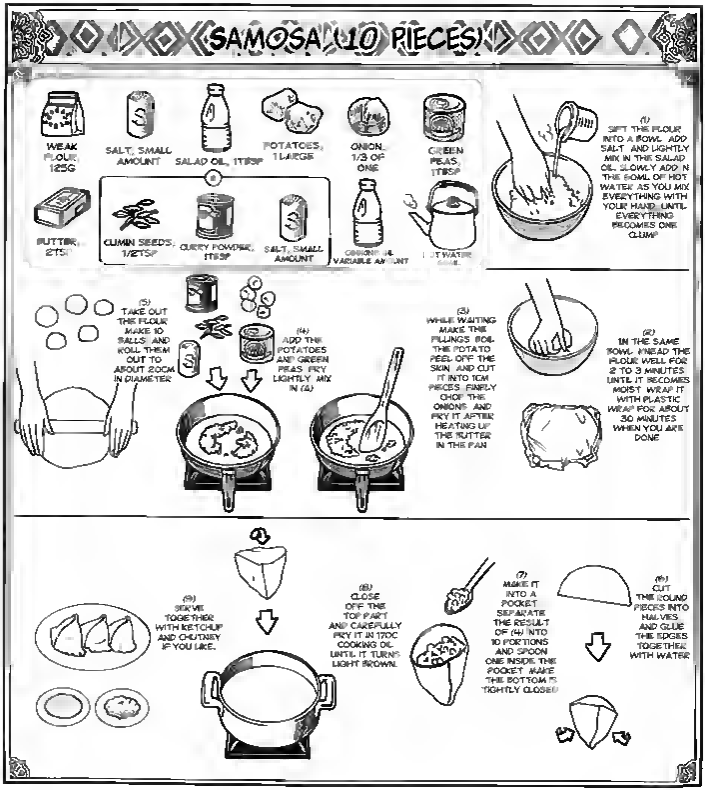
EVEN IN COMPLETE DARKNESS, MAKITO WAS THE ONLY ONE I COULD SEE CLEARLY...
UNTIL NOW...
HE'S STARTING TO BECOME BLURRY ...
.....
.....
YOU... CAN'T SEE HIM NOW...?
I WANT TO ERASE IT...
HUH?
MAKITO'S EXISTENCE WITHIN YOU ---
I WANT TO ERASE IT COMPLETELY.
YUI...

I LIKE YOU...!!
THE REAL REASON I CAME TO JAPAN---
WAS TO MEET YOU---
AFTER HEARING ALL THE THINGS SOUICHIROU SAID ABOUT YOU
I BECAME INTERESTED IN YOU. .
AND THE MOMENT I LAID MY EYES ON YOU...
THE FEELING
BECAME ONE OF LOVE---!

I WILL HAVE A MATCH WITH MAKITO...!!
I WANT TO ERASE EVERYTHING THAT IS MAKING YOU SUFFER ...
DISAPPEAR FROM YOUR HEART---!!
AND I WANT TO MAKE MAKITO...

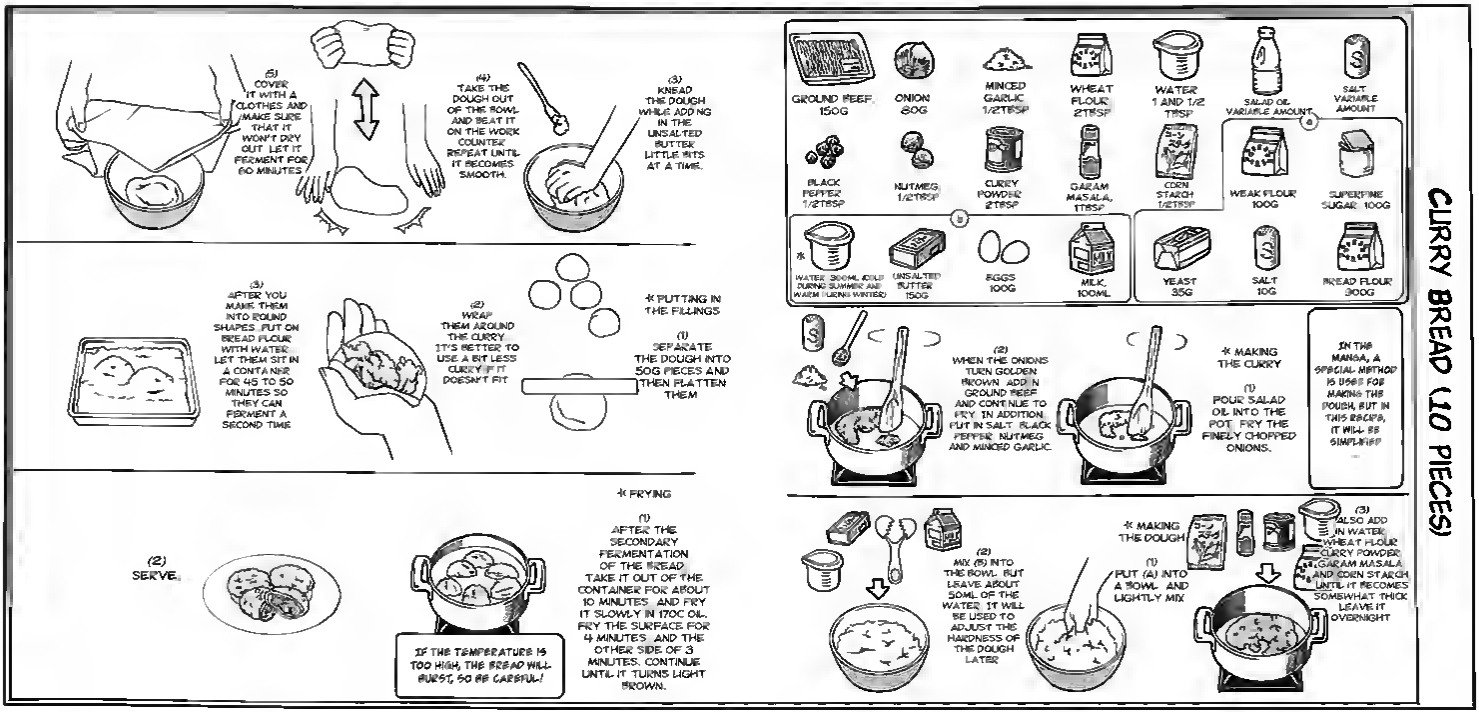
ADDICTED TO CURRY RECIPES

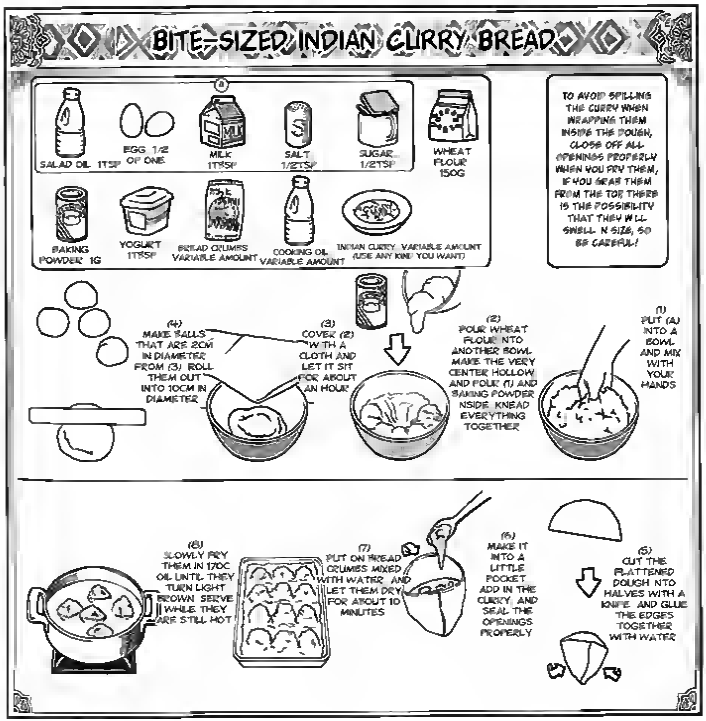
All of the recipes that appeared in this volume,
will be shown once more!!

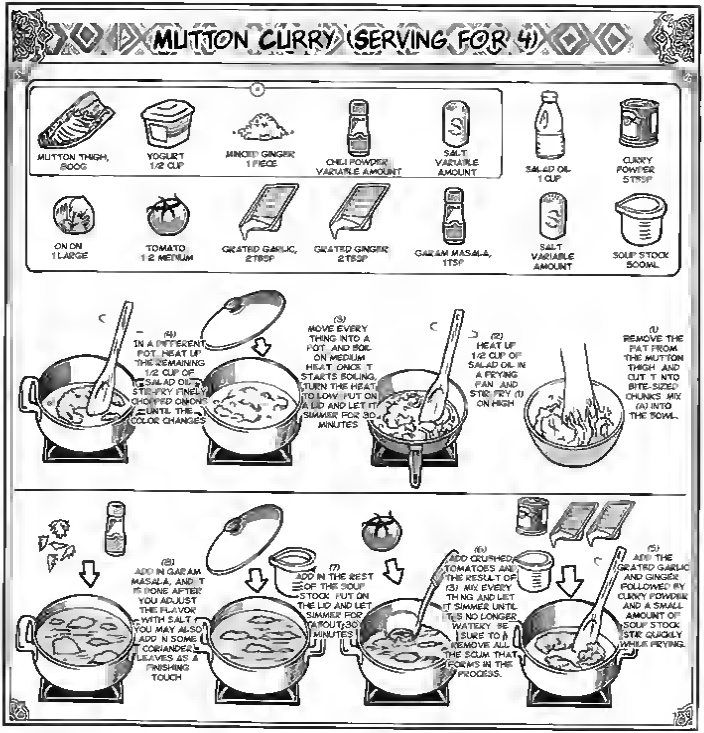

SAMOSA (10 PIECES)
WEAK FLOUR 125G
SALT, SMALL AMOUNT
SALAD OIL, 1TBSP
POTATOES, 1 LARGE
ONION, 1/3 OF ONE
GREEN PEAS, 1TBSP
BUTTER, 2TSP
CUMIN SEEDS, 1/2TSP
CURRY POWDER, 1TBSP
SALT, SMALL AMOUNT
CHUTNEY AS VARIABLE AMOUNT
(1) SIFT THE FLOUR INTO A BOWL. ADD SALT AND LIGHTLY MIX IN THE SALAD OIL. SLOWLY ADD IN THE BOWL OF HOT WATER AS YOU MIX EVERYTHING WITH YOUR HAND, UNTIL EVERYTHING BECOMES ONE CLUMP
(2) IN THE SAME BOWL KNEAD THE FLOUR WELL FOR 2 TO 3 MINUTES UNTIL IT BECOMES MOIST. WRAP IT WITH PLASTIC WRAP FOR ABOUT 30 MINUTES WHEN YOU ARE DONE
(3) WHILE WAITING MAKE THE FILLINGS. BOIL THE POTATO. PEEL OFF THE SKIN, AND CUT IT INTO 1CM PIECES. FINELY CHOP THE ONIONS AND FRY IT AFTER HEATING UP THE BUTTER IN THE PAN
(4) ADD THE POTATOES AND GREEN PEAS. FRY LIGHTLY. MIX IN (3)
(5) TAKE OUT THE FLOUR. MAKE 10 BALLS AND ROLL THEM OUT TO ABOUT 20CM IN DIAMETER
(6) CUT THE ROUND PIECES INTO HALVES AND GLUE THE EDGES TOGETHER WITH WATER
(7) MAKE IT INTO A POCKET. SEPARATE THE RESULT OF (4) INTO 10 PORTIONS AND SPOON ONE INSIDE. THE POCKET. MAKE THE BOTTOM "I" TIGHTLY CLOSED
(8) CLOSE OFF THE TOP PART AND CAREFULLY FRY IT IN 170C COOKING OIL UNTIL IT TURNS LIGHT BROWN
(9) SERVE TOGETHER WITH KETCHUP AND CHUTNEY IF YOU LIKE.

ADDICTED TO CURRY RECIPES

CURRY BREAD (10 PIECES)


GROUND BEEF 150G
ONION 80G
MINCED GARLIC 1/2TBSP
WHEAT FLOUR 2TBSP
WATER 1 AND 1/2 TBSP
SALAD OIL VARIABLE AMOUNT
SALT VARIABLE AMOUNT
BLACK PEPPER 1/2TBSP
NUTMEG 1/2TBSP
CURRY POWDER 2TBSP
GARAM MASALA 1TBSP
CORN STARCH 1/2TBSP
WEAK FLOUR 100G
SUPERFINE SUGAR 100G
WATER 300ML (COLD DURING SUMMER AND WARM DURING WINTER)
UNSALTED BUTTER 150G
EGGS 100G
MILK 100ML
YEAST 35G
SALT 10G
BREAD FLOUR 300G
(5) COVER IT WITH A CLOTHES AND MAKE SURE THAT IT WON'T DRY OUT. LET IT FERMENT FOR 60 MINUTES
(4) TAKE THE DOUGH OUT OF THE BOWL AND BEAT IT ON THE WORK COUNTER. REPEAT UNTIL IT BECOMES SMOOTH.
(3) KNEAD THE DOUGH WHILE ADDING IN THE UNSALTED BUTTER LITTLE BITS AT A TIME.
(3) AFTER YOU MAKE THEM INTO ROUND SHAPES, PUT ON BREAD FLOUR WITH WATER. LET THEM SIT IN A CONTAINER FOR 45 TO 50 MINUTES SO THEY CAN FERMENT A SECOND TIME
(2) WRAP THEM AROUND THE CURRY. IT'S BETTER TO USE A BIT LESS CURRY IF IT DOESN'T FIT
* PUTTING IN THE FILLINGS
(1) SEPARATE THE DOUGH INTO 50G PIECES AND THEN FLATTEN THEM
* FRYING
(1) AFTER THE SECONDARY FERMENTATION OF THE BREAD, TAKE IT OUT OF THE CONTAINER FOR ABOUT 10 MINUTES. AND FRY IT SLOWLY IN 170C OIL. FRY THE SURFACE FOR 4 MINUTES. AND THE OTHER SIDE OF 3 MINUTES. CONTINUE UNTIL IT TURNS LIGHT BROWN.
IF THE TEMPERATURE IS TOO HIGH, THE BREAD WILL BURST, SO BE CAREFUL!
(2) SERVE.
(2) WHEN THE ONIONS TURN GOLDEN BROWN, ADD IN GROUND BEEF AND CONTINUE TO FRY. IN ADDITION, PUT IN SALT, BLACK PEPPER, NUTMEG AND MINCED GARLIC.
* MAKING THE CURRY
(1) POUR SALAD OIL INTO THE POT. FRY THE FINELY CHOPPED ONIONS.
IN THE MANGA, A SPECIAL METHOD IS USED FOR MAKING THE DOUGH, BUT IN THIS RECIPE, IT WILL BE SIMPLIFIED
(2) MIX (B) INTO THE BOWL. BUT LEAVE ABOUT 50ML OF THE WATER. IT WILL BE USED TO ADJUST THE HARDNESS OF THE DOUGH LATER
* MAKING THE DOUGH
(1) PUT (A) INTO A BOWL AND LIGHTLY MIX
(3) ALSO ADD IN WATER, WHEAT FLOUR, CURRY POWDER, GARAM MASALA, AND CORN STARCH UNTIL IT BECOMES SOMEWHAT THICK. LEAVE IT OVERNIGHT


BITE-SIZED INDIAN CURRY BREAD
SALAD OIL 1TSP
EGG 1/2 OF ONE
MILK 1TBSP
SALT 1/2TSP
SUGAR 1/2TSP
WHEAT FLOUR 150G
BAKING POWDER 1G
YOGURT 1TBSP
BREAD CRUMBS VARIABLE AMOUNT
COOKING OIL VARIABLE AMOUNT
INDIAN CURRY VARIABLE AMOUNT (USE ANY KIND YOU WANT)
TO AVOID SPILLING THE CURRY WHEN WRAPPING THEM INSIDE THE DOUGH, CLOSE OFF ALL OPENINGS PROPERLY WHEN YOU FRY THEM, IF YOU SEAR THEM FROM THE TOP THERE IS THE POSSIBILITY THAT THEY WILL SHRILL N SIZE, SO BE CAREFUL!
(1) PUT (A) INTO A BOWL AND MIX WITH YOUR HANDS
(2) POUR WHEAT FLOUR INTO ANOTHER BOWL MAKE THE VERY CENTER HOLLOW AND POUR (1) AND BAKING POWDER INSIDE KNEAD EVERYTHING TOGETHER
(3) COVER (2) WITH A CLOTH AND LET IT SIT FOR ABOUT AN HOUR
(4) MAKE BALLS THAT ARE 2CM IN DIAMETER FROM (3) ROLL THEM OUT INTO 10CM IN DIAMETER
(5) CUT THE FLATTENED DOUGH INTO HALVES WITH A KNIFE AND GLUE THE EDGES TOGETHER WITH WATER
(6) MAKE IT INTO A LITTLE POCKET ADD IN THE CURRY AND SEAL THE OPENINGS PROPERLY
(7) PUT ON BREAD CRUMBS MIXED WITH WATER AND LET THEM DRY FOR ABOUT 10 MINUTES
(8) SLOWLY FRY THEM IN 170C OIL UNTIL THEY TURN LIGHT BROWN SERVE WHILE THEY ARE STILL HOT


MUTTON CURRY (SERVING FOR 4)
MUTTON THIGH, 800G
YOGURT 1/2 CUP
MINCED GINGER 1 PIECE
CHILI POWDER VARIABLE AMOUNT
SALT VARIABLE AMOUNT
SALAD OIL 1 CUP
CURRY POWDER 5 TBSP
ONION 1 LARGE
TOMATO 1-2 MEDIUM
GRATED GARLIC, 2 TBSP
GRATED GINGER 2 TBSP
GARAM MASALA, 1 TSP
SALT VARIABLE AMOUNT
SOUP STOCK 500ML
(1) REMOVE THE FAT FROM THE MUTTON THIGH AND CUT IT INTO BITE-SIZED CHUNKS. MIX (A) INTO THE 500ML.
(2) HEAT UP 1/2 CUP OF SALAD OIL IN A FRYING PAN AND STIR-FRY (1) ON HIGH.
(3) MOVE EVERY THING INTO A POT AND BOIL ON MEDIUM HEAT. ONCE IT STARTS BOILING, TURN THE HEAT TO LOW, PUT ON A LID AND LET IT SIMMER FOR 30 MINUTES.
(4) IN A DIFFERENT POT, HEAT UP THE REMAINING 1/2 CUP OF SALAD OIL AND STIR-FRY FINELY CHOPPED ONION UNTIL THE COLOR CHANGES.
(5) ADD THE GRATED GARLIC AND GINGER FOLLOWED BY CURRY POWDER AND A SMALL AMOUNT OF SOUP STOCK. STIR QUICKLY WHILE FRYING.
(6) ADD CRUSHED TOMATOES AND THE RESULT OF (3). MIX EVERY THING AND LET IT SIMMER UNTIL IT IS NO LONGER WATTERY. BE SURE TO REMOVE ALL THE SCUM THAT FORMS IN THE PROCESS.
(7) ADD IN THE REST OF THE SOUP STOCK. PUT ON THE LID AND LET SIMMER FOR ABOUT 30 MINUTES.
(8) ADD IN GARAM MASALA AND LET IT SIMMER. AFTER YOU ADJUST THE FLAVOR WITH SALT, YOU MAY ALSO ADD IN SOME CORIANDER LEAVES AS A FINISHING TOUCH

MAKAI GOSHT (SERVING FOR 4)

SALAD OIL 2TBSP

(A)
- CLOVES 2
- CARDAMOM 2
- CINNAMON 1CM
- MACE 1

BONELESS LAMB 1KG

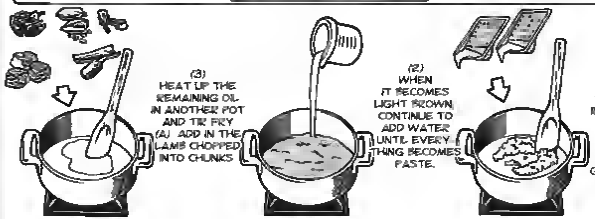
ONION 2
GINGER 1
GARLIC 1

(B)
- GREEN CHILL 3
- TURMERIC POWDER 1TSP
- CHILI POWDER 1/2TSP

CORIANDER POWDER 3TBSP

(C)
- CORN 100G
- YOGURT 1CUP
- SALT 1TSP
- CASHEWS 3TBSP

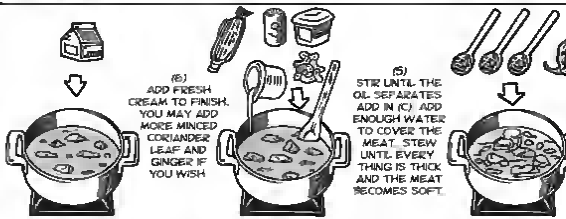
FRESH CREAM 1/3CUP



(1) HEAT UP 1TBSP OF SALAD OIL IN THE POT, STIR FRY FINELY CHOPPED ONIONS, GINGER AND GARLIC.

(2) WHEN IT BECOMES LIGHT BROWN, CONTINUE TO ADD WATER UNTIL EVERY-THING BECOMES PASTE.

(3) HEAT UP THE REMAINING OIL IN ANOTHER POT AND TIE FRY (A). ADD IN THE LAMB CHOPPED INTO CHUNKS

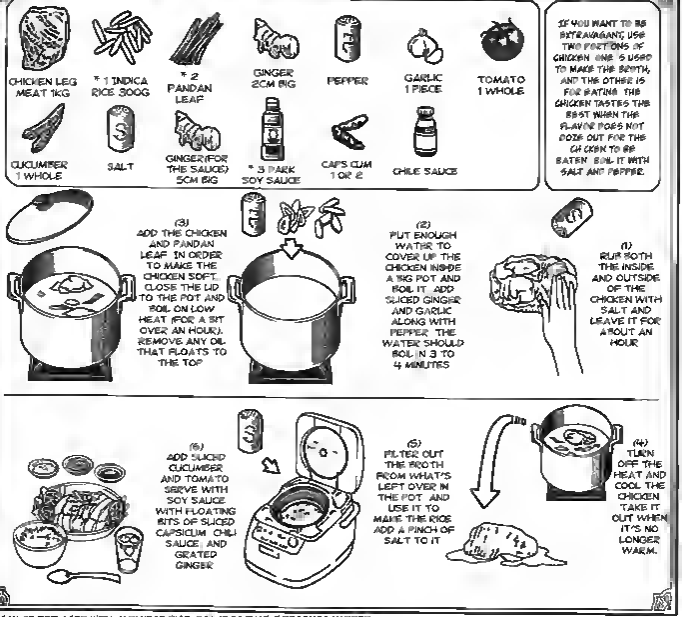


(4) ADD IN THE PASTE FROM (2), ALONG WITH (B).

(5) STIR UNTIL THE OIL SEPARATES ADD IN (C). ADD ENOUGH WATER TO COVER THE MEAT. STEW UNTIL EVERY THING IS THICK AND THE MEAT BECOMES SOFT.

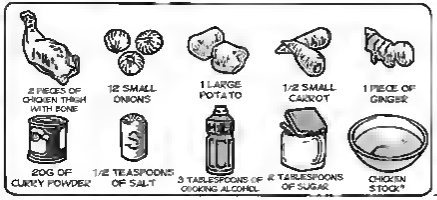
(6) ADD FRESH CREAM TO FINISH. YOU MAY ADD MORE MINCED CORIANDER LEAF AND GINGER IF YOU WISH

HAINANESE CHICKEN RICE (SERVING FOR 4)


CHICKEN LEG MEAT 1KG
* 1 INDICA RICE 300G
* 2 PANDAN LEAF
GINGER 2CM BIG
PEPPER
GARLIC 1 PIECE
TOMATO 1 WHOLE
CUCUMBER 1 WHOLE
SALT
GINGER(FOR THE SAUCE) 5CM BIG
* 3 PARK SOY SAUCE
CAI'S CLIM 1 OR 2
CHILE SAUCE
IF YOU WANT TO BE EXTRAVAGANT, USE TWO PORTIONS OF CHICKEN. ONE IS USED TO MAKE THE BROTH, AND THE OTHER IS FOR EATING. THE CHICKEN TASTES THE BEST WHEN THE FLAVOR DOES NOT OOZE OUT. FOR THE CHICKEN TO BE EATEN, BOIL IT WITH SALT AND PEPPER.
(3) ADD THE CHICKEN AND PANDAN LEAF IN ORDER TO MAKE THE CHICKEN SOFT. CLOSE THE LID TO THE POT AND BOIL ON LOW HEAT (FOR A BIT OVER AN HOUR). REMOVE ANY OIL THAT FLOATS TO THE TOP
(2) PUT ENOUGH WATER TO COVER UP THE CHICKEN INSIDE A BIG POT AND BOIL IT. ADD SLICED GINGER AND GARLIC ALONG WITH PEPPER. THE WATER SHOULD BOIL IN 3 TO 4 MINUTES
(1) RUB BOTH THE INSIDE AND OUTSIDE OF THE CHICKEN WITH SALT AND LEAVE IT FOR ABOUT AN HOUR
(6) ADD SLICED CUCUMBER AND TOMATO SERVE WITH SOY SAUCE WITH FLOATING BITS OF SLICED CAPSICUM, CHILI SAUCE, AND GRATED GINGER
(5) FILTER OUT THE BROTH FROM WHAT'S LEFT OVER IN THE POT. AND USE IT TO MAKE THE RICE ADD A PINCH OF SALT TO IT
(4) TURN OFF THE HEAT AND COOL THE CHICKEN. TAKE IT OUT WHEN IT'S NO LONGER WARM.

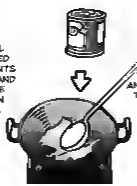
* CAN BE REPLACED WITH JAPANESE RICE. BOIL IT SO THAT IT BECOMES HARDER
*2 CAN BE REPLACED WITH CORIANDER OR SPRING ONION
*3 CAN BE REPLACED WITH NORMAL SOY SAUCE

CHINESE CHICKEN CURRY (SERVING FOR 4)



(1) CUT THE CHICKEN THIGHS INTO CHUNKS. CUT THE POTATO INTO 1CM THICK SLICES, AND THEN INTO HALVES. CUT OFF THE EDGES SLIGHTLY. ALSO CUT THE CARROTS INTO CHUNKS. THE GINGER SHOULD BE 1CM SLICES.

(5) PUT ALL THE FRIED INGREDIENTS BACK IN AND ADD THE CHICKEN STOCK.



(4) CHANGE THE OIL IN THE WOK AND STIR FRY THE CURRY POWDER

(3) TAKE OUT THE CHICKEN, AND THEN LIGHTLY FRY THE POTATOES, SMALL ONIONS, CARROTS AND GINGER.

(2) POUR ENOUGH OIL INTO THE WOK TO COVER THE CHICKEN. SLOWLY FRY THEM AT AROUND 100C UNTIL THEY TURN LIGHT BROWN.

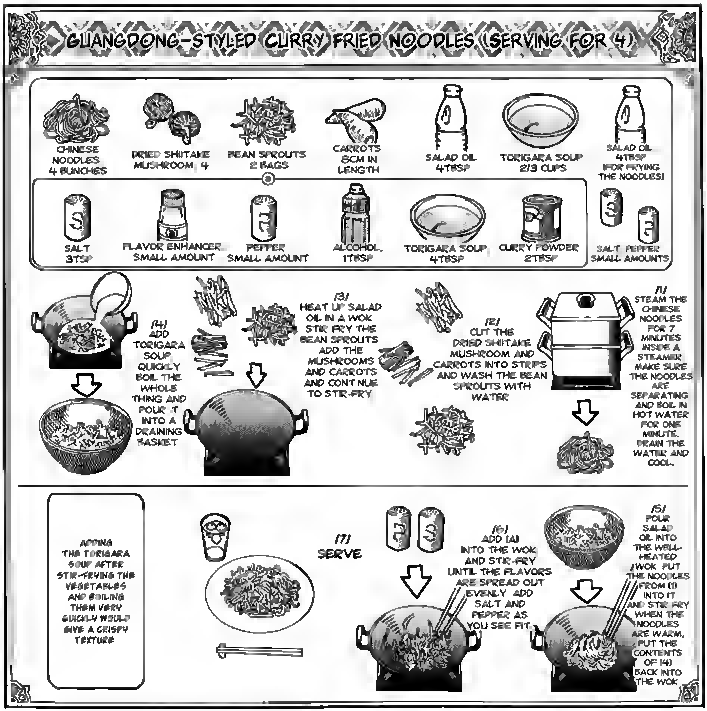
YOU SHOULD FRY THE INGREDIENTS IN ORDER TO PREVENT THE LOSS OF FLAVORS. BECAUSE BROTH COMES OUT OF THE BONES, CHICKEN THIGHS WITH BONES ARE USED FOR MORE TASTY CURRY.

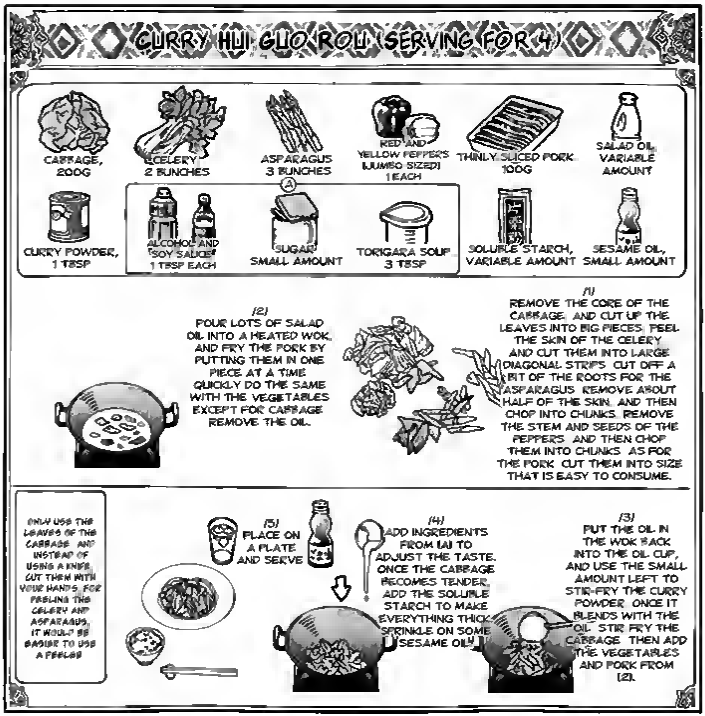
(8) SERVE

(7) TURN OFF THE HEAT WHEN THE CHICKEN IS THOROUGHLY COOKED AND THE EDGES OF THE POTATOES ARE STARTING TO GET SOFT.

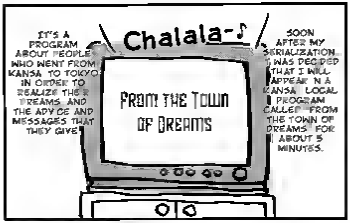
(6) SIMMER FOR ABOUT 20-30 MINUTES ON LOW HEAT

*CHINESE CHICKEN STOCK IS DISSOLVED IN WATER


GUANGDONG-STYLED CURRY FRIED NOODLES (SERVING FOR 4)
CHINESE NOODLES 4 BUNCHES
DRIED SHIITAKE MUSHROOM 4
BEAN SPROUTS 2 BAGS
CARROTS 8CM IN LENGTH
SALAD OIL 4TBSP
TORIGARA SOUP 2L/3 CUPS
SALAD OIL 4TBSP (FOR FRYING THE NOODLES)
SALT 3TSP
FLAVOR ENHANCER SMALL AMOUNT
PEPPER SMALL AMOUNT
ALCOHOL 1TBSP
TORIGARA SOUP 4TBSP
CURRY POWDER 2TBSP
SALT, PEPPER SMALL AMOUNTS
(1) STEAM THE CHINESE NOODLES FOR 7 MINUTES INSIDE A STEAMER. MAKE SURE THE NOODLES ARE SEPARATING AND BOIL IN HOT WATER FOR ONE MINUTE. DRAIN THE WATER AND COOL.
(2) CUT THE DRIED SHIITAKE MUSHROOM AND CARROTS INTO STRIPS AND WASH THE BEAN SPROUTS WITH WATER
(3) HEAT UP SALAD OIL IN A WOK STIR FRY THE BEAN SPROUTS ADD THE MUSHROOMS AND CARROTS AND CONTINUE TO STIR-FRY
(4) ADD TORIGARA SOUP QUICKLY BOIL THE WHOLE THING AND POUR IT INTO A DRAINING BASKET
(5) POUR SALAD OIL INTO THE WELL-HEATED WOK. PUT THE NOODLES FROM (1) INTO IT AND STIR FRY WHEN THE NOODLES ARE WARM, PUT THE CONTENTS OF (4) BACK INTO THE WOK
(6) ADD (4) INTO THE WOK AND STIR-FRY UNTIL THE FLAVORS ARE SPREAD OUT EVENLY. ADD SALT AND PEPPER AS YOU SEE FIT
(7) SERVE
ADDING THE TORIGARA SOUP AFTER STIR-FRYING THE VEGETABLES AND BOILING THEM VERY QUICKLY WOULD GIVE A CRISPY TEXTURE

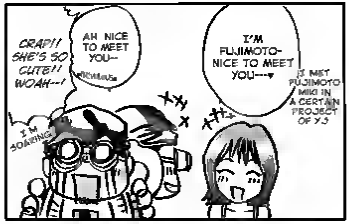

CURRY HUI GUO ROU SERVING FOR 4
CABBAGE, 200G
CELERY 2 BUNCHES
ASPARAGUS 3 BUNCHES
RED AND YELLOW PEPPERS (JUMBO SIZED) 1 EACH
THINLY SLICED PORK 100G
SALAD OIL, VARIABLE AMOUNT
CURRY POWDER, 1 TBSP
A
ALCOHOL AND SOY SAUCE 1 TBSP EACH
SUGAR, SMALL AMOUNT
TORIGARA SOUP 3 TBSP
SOLUBLE STARCH, SOLUBLE AMOUNT
SESAME OIL, SMALL AMOUNT
(1)
REMOVE THE CORE OF THE CABBAGE, AND CUT UP THE LEAVES INTO BIG PIECES. PEEL THE SKIN OF THE CELERY AND CUT THEM INTO LARGE DIAGONAL STRIPS. CUT OFF A BIT OF THE ROOTS FOR THE ASPARAGUS. REMOVE ABOUT HALF OF THE SKIN, AND THEN CHOP INTO CHUNKS. REMOVE THE STEM AND SEEDS OF THE PEPPERS, AND THEN CHOP THEM INTO CHUNKS. AS FOR THE PORK, CUT THEM INTO SIZE THAT IS EASY TO CONSUME.
(2)
POUR LOTS OF SALAD OIL INTO A HEATED WOK, AND FRY THE PORK BY PUTTING THEM IN ONE PIECE AT A TIME. QUICKLY DO THE SAME WITH THE VEGETABLES EXCEPT FOR CABBAGE. REMOVE THE OIL.
(3)
PUT THE OIL IN THE WOK BACK INTO THE OIL CUP, AND USE THE SMALL AMOUNT LEFT TO STIR-FRY THE CURRY POWDER. ONCE IT BLENDS WITH THE OIL, STIR FRY THE CABBAGE. THEN ADD THE VEGETABLES AND PORK FROM (2).
(4)
ADD INGREDIENTS FROM (A) TO ADJUST THE TASTE. ONCE THE CABBAGE BECOMES TENDER, ADD THE SOLUBLE STARCH TO MAKE EVERYTHING THICK. SPRINKLE ON SOME SESAME OIL.
(5)
PLACE ON A PLATE AND SERVE
ONLY USE THE LEAVES OF THE CABBAGE. AND INSTEAD OF USING A KNIFE, CUT THEM WITH YOUR HANDS. FOR PEELING THE CELERY AND ASPARAGUS, IT WOULD BE EASIER TO USE A PEELER

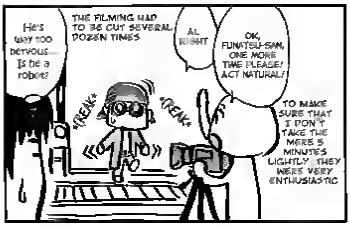
FUNATSU APPEARS ON TV!!

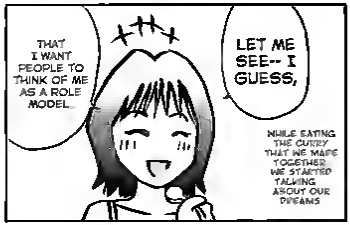

Chalala-♪
FROM THE TOWN OF DREAMS
IT'S A PROGRAM ABOUT PEOPLE WHO WENT FROM KANSA TO TOKYO IN ORDER TO REALIZE THEIR DREAMS, AND THE ADVICE AND MESSAGES THAT THEY GIVE
SOON AFTER MY SERIALIZATION, I WAS DECIDED THAT I WILL APPEAR IN A KANSA LOCAL PROGRAM CALLED "FROM THE TOWN OF DREAMS" FOR ABOUT 5 MINUTES.

IT'S LIKE THE PROGRAM "ANOTHER HERO"

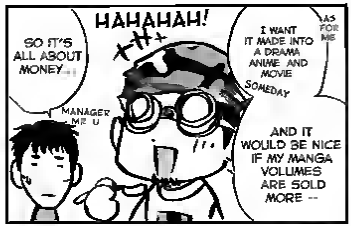
FUNATSU MEETS MIKITI!!

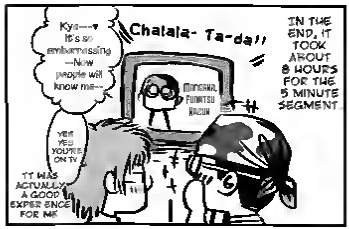

CRAP!! SHE'S SO CUTE!! WOAH--!
AH NICE TO MEET YOU--
I'M FUJIMOTO-- NICE TO MEET YOU---♥
I'M SOARING!
IS MET FUJIMOTO MIKI IN A CERTAIN PROJECT OF Y-S

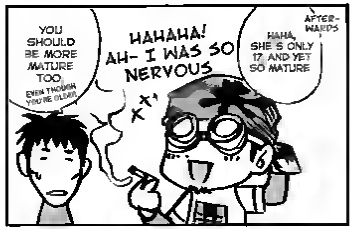

He's way too nervous... Is he a robot?
THE FILMING HAD TO BE CUT SEVERAL DOZEN TIMES
ALRIGHT
OK, FUNATSU-SAN, ONE MORE TIME PLEASE! ACT NATURAL!
TO MAKE SURE THAT I DON'T FAKE THE MERE 5 MINUTES LIGHTLY, THEY WERE VERY ENTHUSIASTIC
«FREAK»
«FREAK»


THAT I WANT PEOPLE TO THINK OF ME AS A ROLE MODEL...
LET ME SEE-- I GUESS,
WHILE EATING THE CURRY THAT WE MADE TOGETHER, WE STARTED TALKING ABOUT OUR DREAMS

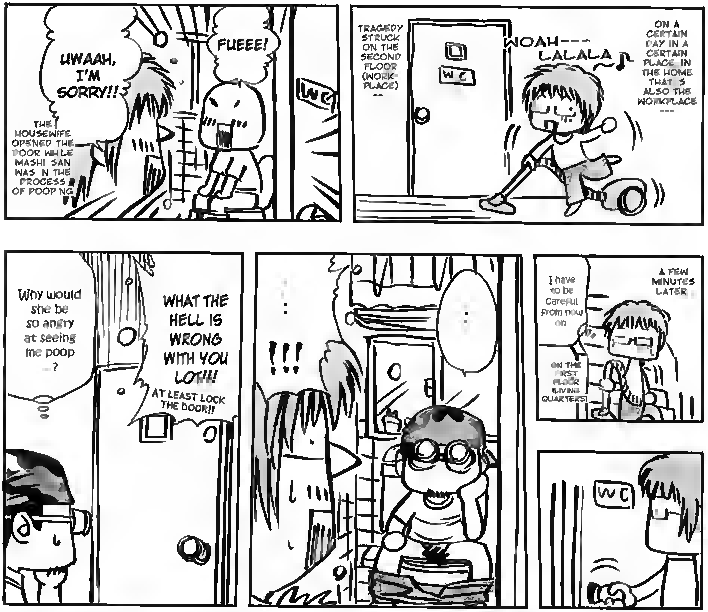
SO SLEEPY... SO COLD...
ALRIGHT
PLEASE DON'T MOVE AT ALL.
WE WANT TO SHOOT FROM MANY ANGLES
FOR THE OPENING SCENE I HAD TO STAND STILL IN THE PARK FOR 30 MINUTES.
SNOW
SNOW


HAHAHAH!
SO IT'S ALL ABOUT MONEY...
MANAGER MR U
I WANT IT MADE INTO A DRAMA ANIME AND MOVIE SOMEDAY
AS FOR ME
AND IT WOULD BE NICE IF MY MANGA VOLUMES ARE SOLD MORE --

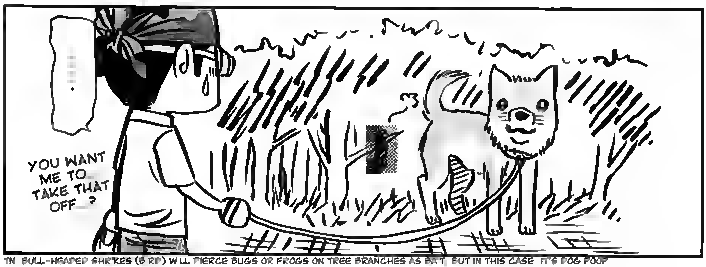

Kya---♥ It's so embarrassing --Now people will know me--
Chalala- Ta-da!!
IN THE END, IT TOOK ABOUT 8 HOURS FOR THE 5 MINUTE SEGMENT
YES! YES! YOU'RE ON TV
IT WAS ACTUALLY A GOOD EXPERIENCE FOR ME


YOU SHOULD BE MORE MATURE TOO
EVEN THOUGH YOU'RE OLDER
HAHAHA! AH- I WAS SO NERVOUS
AFTER-WARDS
HAHA, SHE'S ONLY 17, AND YET SO MATURE

A CERTAIN HOUSEWIFE'S TRAGEDY(?)


UWAAH, I'M SORRY!!!
FUEEE!
WC
THE HOUSEWIFE OPENED THE DOOR WHILE MASHI SAN WAS IN THE PROCESS OF POOPING
TRAGEDY STRUCK ON THE SECOND FLOOR (NOBLE PLACE)
WOAH---
LALALA
WC
ON A CERTAIN DAY IN A CERTAIN PLACE, IN THE HOME THAT IS ALSO THE WORKPLACE
Why would she be so angry at seeing the poop...?
WHAT THE HELL IS WRONG WITH YOU LO!!!!
AT LEAST LOCK THE DOOR!!
!!!
I have to be careful from now on
A FEW MINUTES LATER
ON THE 1ST FLOOR LIVING QUARTERS
WC

A BIRD'S BAIT



'IN BULL-HEADED SHRIKES (B.R.) WILL PIERCE BUGS OR FROGS ON TREE BRANCHES AS BAIT, BUT IN THIS CASE IT'S DOG POOP

THANK YOU FOR
BUYING VOLUME 7
BEFORE I KNEW IT, WE ALREADY REACHED THE 7TH VOLUME. I DON'T KNOW HOW LONG I CAN CONTINUE THE SERIES, BUT SINCE I ALREADY CAME THIS FAR, I WILL GIVE IT MY ALL FOR AS LONG AS I CAN, SO
EVERYONE, PLEASE
CONTINUE
TO SUPPORT ME!!
2002.12.6
DON'T FORGET TO BUY VOLUME 8 AS WELL!!
MEH
WHAT'S WITH THIS DRAWING

驚愕の中華カレー!!
異存ハ…?
冷え切ったマキトと結維の
関係に追い打ちをかけるように、
ライアンはひとつの提案をする。
それはカレー勝負であり、
恋の三角関係を
激化させるものだった!!
マキト絶体絶命!!
ない…!
ってゆーかカレーなの!?
これって中華風…?
華麗なる食卓
カレー
~Addicted to curry~
第8巻4月中旬発売予定!!
ふなつ一輝
同時発売予定!!
[ふなつ一輝短編集~黄金の食卓~]
幻のデビュー作から、「華麗なる食卓」のもととなった集中連載作品までを一挙収録。これ一冊でふなつ一輝が全部わかる!!

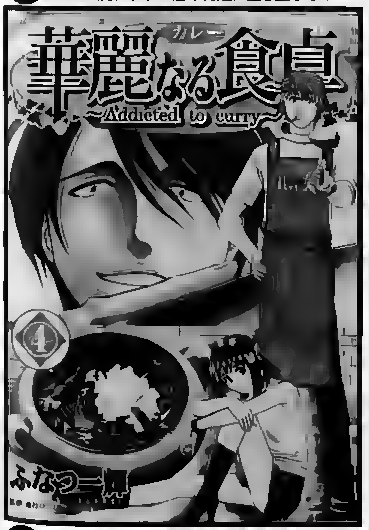
まとめて読めばキミもカレーの達人だ！

【華麗（カレー）なる食卓】ふなつ一輝

監修／森枝卓士（食文化研究家）

既刊単行本①～⑥巻とてもオイシク発売中

① カレー職人・高円寺マキトが、恩人の娘・結維とともに潰れかけの店の再建に立ち上がる!!



④ いよいよ始まった和風カレー対決。だがマキトが勝負の直前に失踪して…。

② マキトと結維の前に謎の美女が現れた。そして、その出現は忘るべき事態の前兆だった!!

③ 放火された「ガネーシャ」の復活をかけ、マキトは和風カレー対決を行う事に。だが大問題が!?

⑤ ある日、ひとりの男がやってきた。彼はかつて料理勝負でマキトを破った天才だった!!

⑥ マキトと圭吾の勝負は単なる「おいしさ」ではなく「売上げ」を期す事だった。

◉ヤングジャンプ・コミックス◉

華麗（カレー）なる食卓

❼

海を越えてきた男と海南鶏飯

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～Addicted to curry～

ふなつー輝

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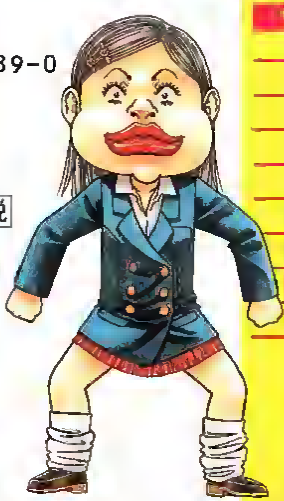
今回の華麗なるメニュー

- サモサ
- カレーパン
- ひとくちインドカレーパン
- マトンカレー
- マカイ・ゴート
- 海南鶏飯 ハイナンジーファン
- 咖喱鶏 ガーリーチー
- 咖喱炒麺 カーリーチャオミェン
- 咖喱回鍋肉 カーリーホイコーロー



YJ
ヤンジャン
YJC

7

ガネーシャに突然やってきた西洋人、ライアン・ウッドゲイト。結維の父、総一郎の知人にしてマキトとも旧知の仲であるその男は只の無邪気なヤサ男に見えた。しかし、彼こそマキトと結維、そしてお店を破滅へと追い込む元凶だった…。カレーのレシピも注目の第7巻。

華麗なる食卓（カレー）

～Addicted to curry～

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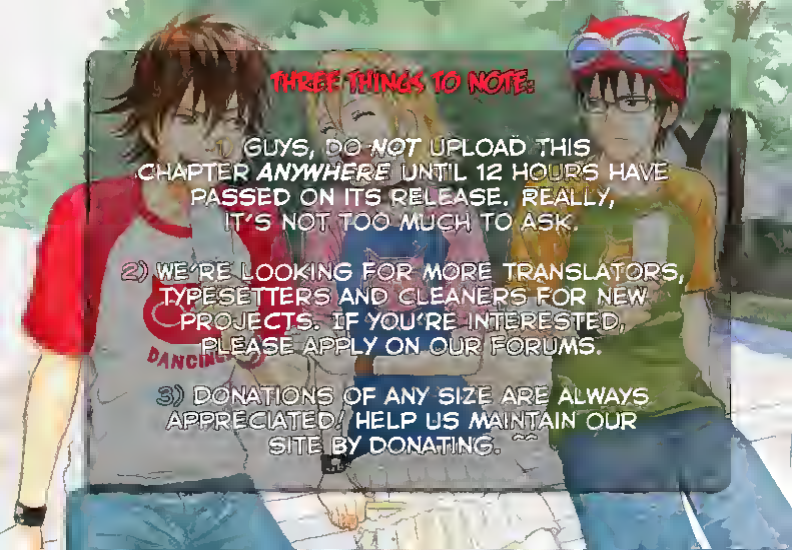
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2) WE'RE LOOKING FOR MORE TRANSLATORS, TYPESETTERS AND CLEANERS FOR NEW PROJECTS. IF YOU'RE INTERESTED, PLEASE APPLY ON OUR FORUMS.
3) DONATIONS OF ANY SIZE ARE ALWAYS APPRECIATED! HELP US MAINTAIN OUR SITE BY DONATING. ^^